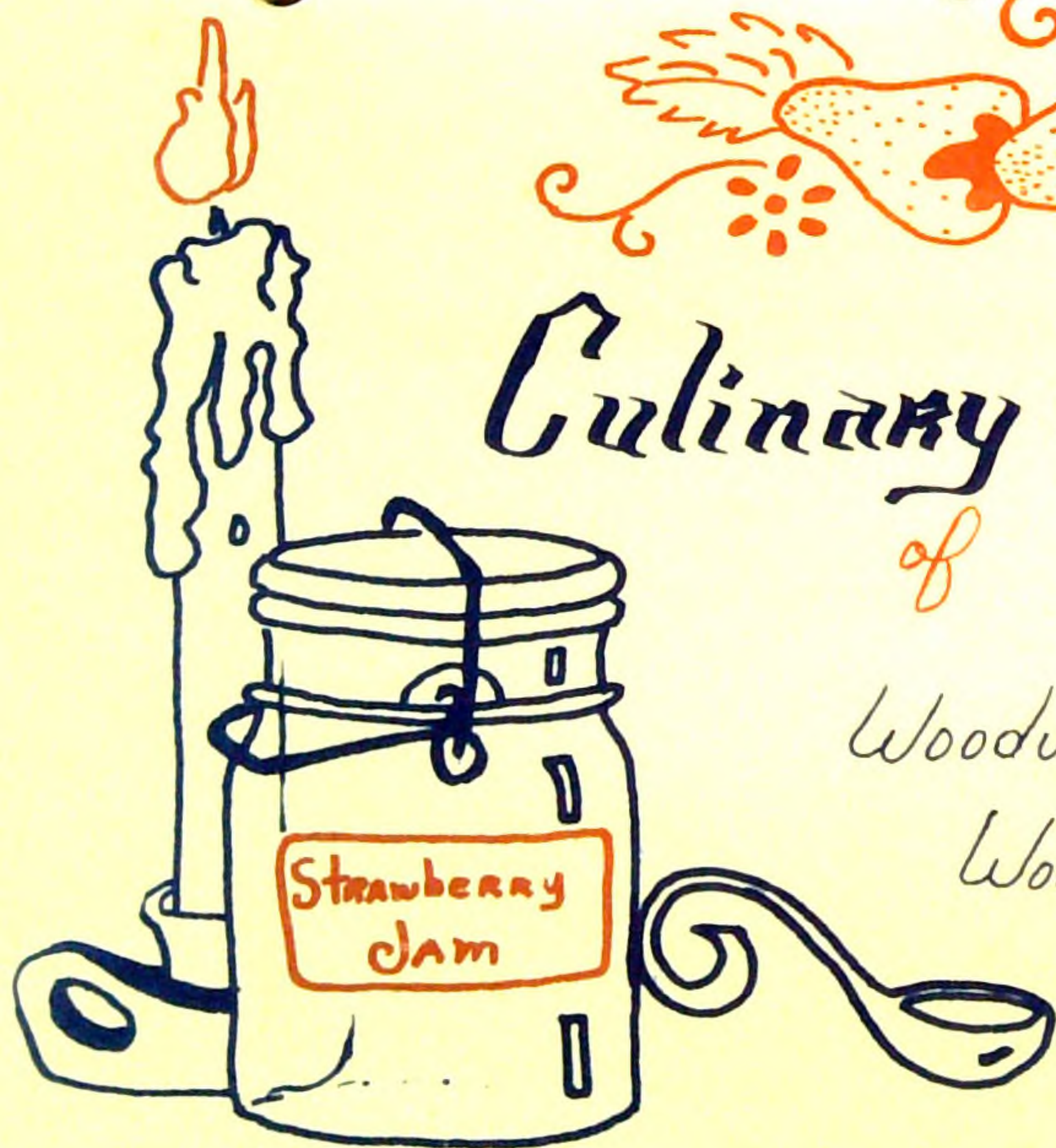


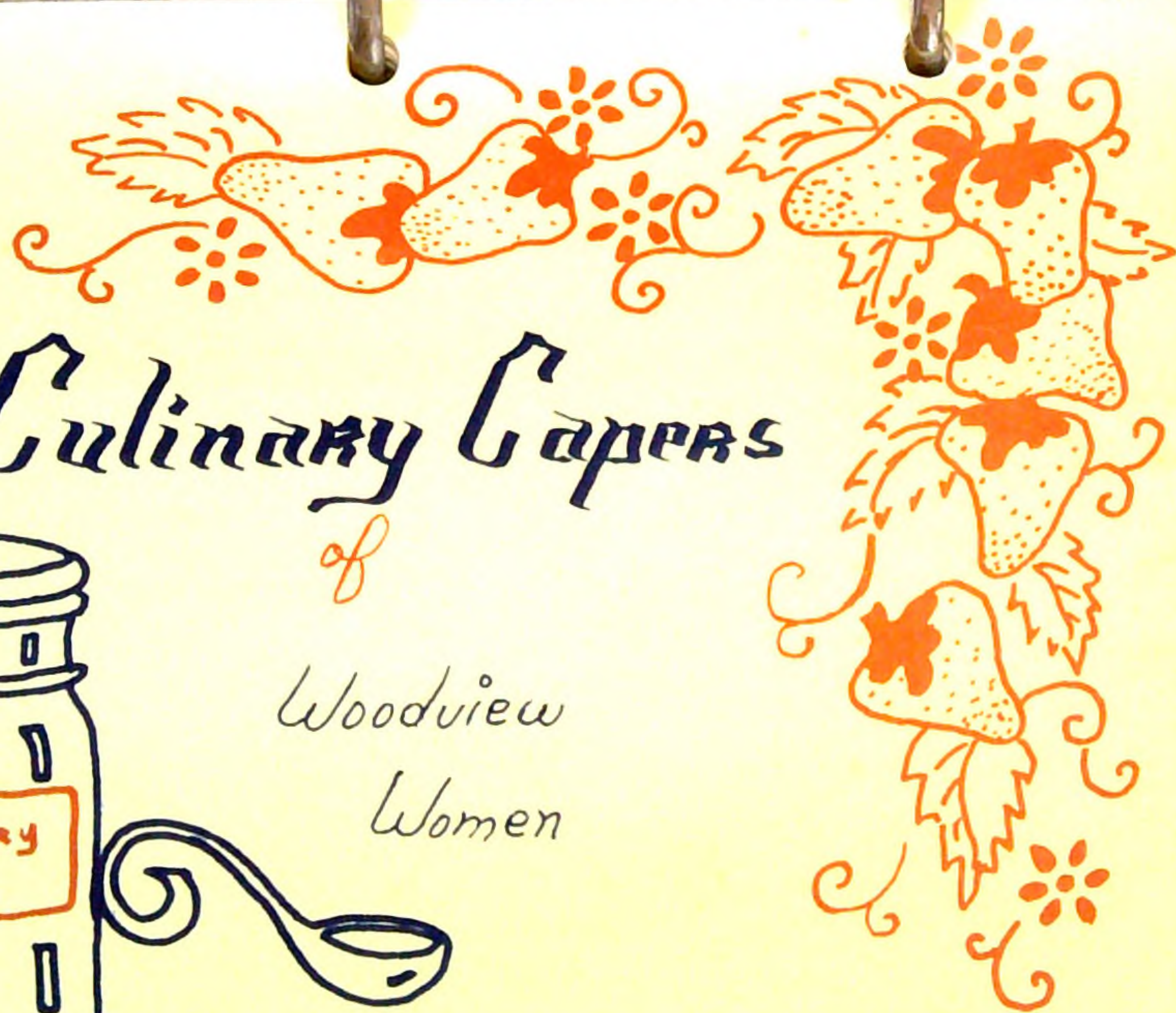
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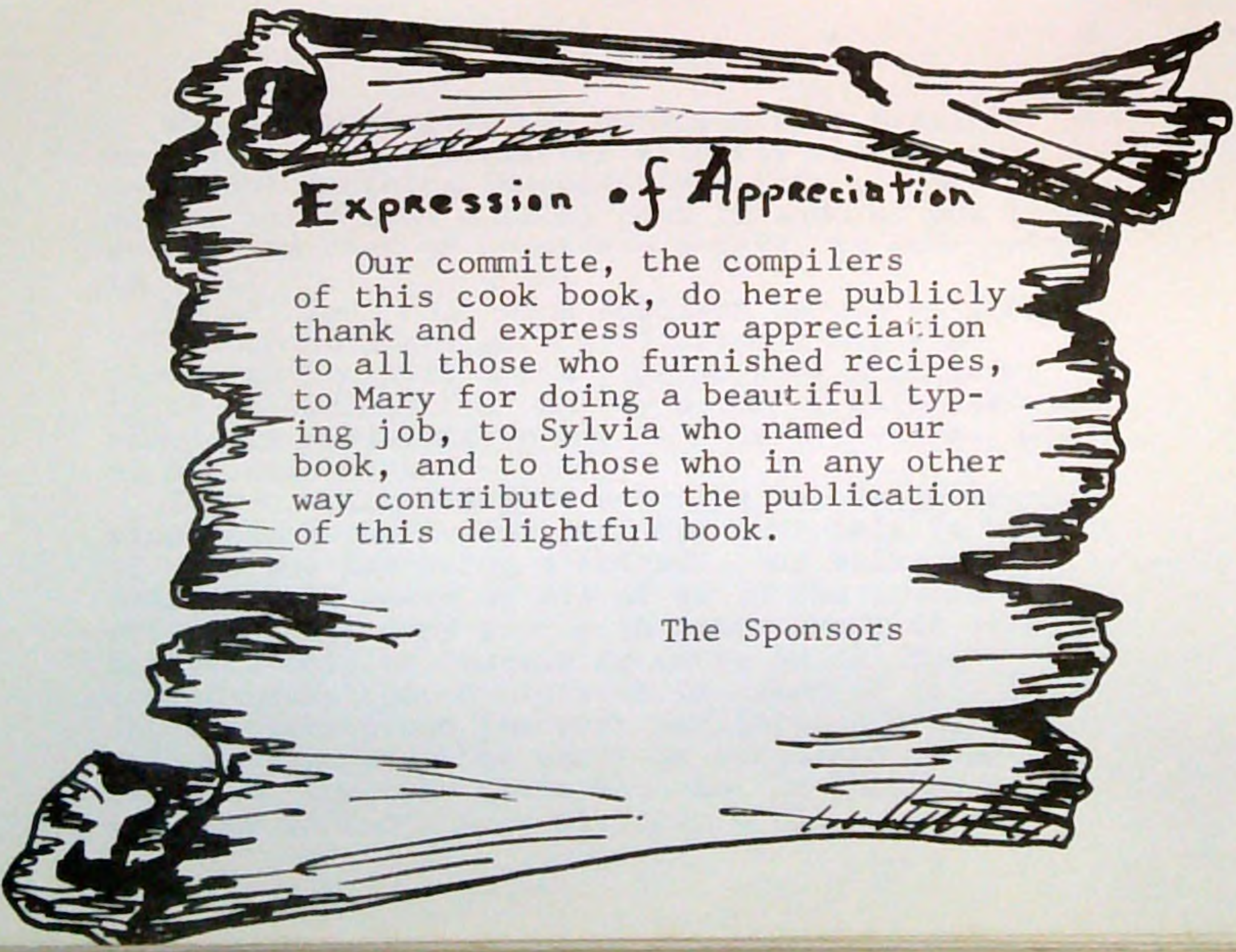
Culinary Capers of

Woodview
Women



*Culinary Capers
of
Woodview Women*

compiled by
Women's Fellowship Group
of
Woodview Christian Church
1973-74



Expression of Appreciation

Our committee, the compilers of this cook book, do here publicly thank and express our appreciation to all those who furnished recipes, to Mary for doing a beautiful typing job, to Sylvia who named our book, and to those who in any other way contributed to the publication of this delightful book.

The Sponsors

DEDICATION

While bringing up the question of a possible dedication, this committee silently reached one unanimous decision immediately. This person, it seems, has played a vital part in each of our lives, as well as that of countless others, at some point in time.

We all feel that Dick Robinson should be gratefully acknowledged as a truly fine example of Christian humanity and a stalwork of practising faith to look up to. Surely a man of this stature should be applauded loudly for his efforts as well as his victories.

To you, Dick, we give a humble but large economy size "thank you". Not just for your help in times of need but for being a friend. And being conscientiously aware of all of us in the church (as well as many, many people in other areas of life) ready to help or console or carry on all the varied tasks that a minister is asked to do. You do all tasks given you with humility, dedication and thoroughness that can't be surpassed. How nice that the Lord chose Woodview for the Robinsons to spend part of their ministry with.

Following is the biblical description of a wife and mother. May it inspire more young women to make a career of being a good wife and mother - one of the most rewarding, not moneywise, but memorywise.

PROVERBS: Chapter 31, Verses 10 through 15 and 25 through 28: "Who can find a virtuous woman; for her price is far above rubies. The heart of her husband doth safely trust in her, so that he shall have no need of spoil.

She will do him good and not evil all the days of her life.

She seeketh wool and flax and worketh willingly with her hands.

She is like the merchants' ships; she bringeth her food from afar.

She riseth also while it is yet night and giveth meat to her household and a portion to her maidens.

Strength and honour are her clothing; and she shall rejoice in time to come.

She opened her mouth with wisdom; and in her tongue is the law of kindness.

She looketh well to the ways of her household, and eateth not the bread of idleness.

(Continued)

Her children arise up and call her blessed; her husband
also, and he praiseth her."

* * * * *

I hope you will enjoy using this cookbook. It has
been a labor of love.

Mrs. Jane Harkema
Mrs. Irene VanValkenburg

Cookbook Committee

Jean Swanson	Gloria Cok
Connie Martz	Ruby Guelzo
Irene VanValkenburg	Jane Harkema

Typist: Mary VanderHyde

Artist: Jane Harkema

Party Foods

Sandwiches - Punch



RUSSIAN TEA
Anne Perry

2 Cups Tang
1½ Cups Sugar
1 Cup Instant Tea
1 Pkg. (3 oz.) Dried Lemonade Mix
1½ - 2 tsp. Cinnamon
1 tsp. Cloves
1 tsp. Nutmeg

Store in coffee can or jar. Use
2 heaping tsp. per cup with boiling
water.

PUNCH
Gloria Cok

1 Pkg. Cherry Kool-Aide
1 Pkg. Strawberry Kool-Aide
2 Cups Sugar
2 Qts. Water
1 - 6 oz. Frozen Orange Juice
1 - 6 oz. Frozen Lemonade
1 Qt. Gingerale

Mix and add ice. Serves 20.



SCARLET PARTY PUNCH

Jane Harkema

- 1 Lg. Jar Cranberry (or Cranapple) Juice
- 2 Bottles 7-Up, Squirt or 4%
- 1 Sm. Can Lemonade & 3 cans water
- 1 Sm. Can Orange Juice & 2 cans Water

Mix in punch bowl and add ice.

GOOD CHEESE BALL

Gloria Cok

- 1 Pkg. Cheddar Cheese
- 1 Lg. Pkg. Cream Cheese
- 2 Sm. Blue Cheese
- $\frac{1}{2}$ Pt. Sour Cream
- $\frac{1}{2}$ Pkg. Dry Onion Soup

Mix together & roll in Chopped Pecans & Parsley.

LUCIOUS LIVERPASTE

Jane Harkema

- 1 Lb. Carton Chicken Livers
- 2 - 8 oz. Pkgs. Cream Cheese
- 1 Medium Onion (Whole)
- $\frac{1}{4}$ Cup Milk

Cook livers, onion, salt & pepper in water until done (about 1 hour) Slice cooked onion, add creamed cheese & milk slowly to cream in blender. Slowly add livers and 2 tsp. juice and blend again.

Cool and form into large ball. Serve with crackers.

SHRIMP BUTTER
Fran Thurkettle

- 1 Sm. Can (Tiny) Shrimp (Drained)
(Soak in salted cold water for
 $\frac{1}{2}$ hour and it removes canned
taste)
- 1 Lg. Pkg. (8 oz.) Cream Cheese
- 1 - 2 Tbs. Salad Dressing
(can substitute Mayo.)

When at room temperature, mix
together. Serve with assorted
crackers.

CREAM CHEESE DIP
Jane Harkema

- 1 Pkg. (8 oz.) Cream Cheese

Cream with milk until dripping
consistency. Add garlic & onion
powder to taste and serve with
chips.

APPETIZER CHEESE BALL
Sally Markley

- 2 - 8 oz. Pkgs. Cream Cheese (Softened)
- 1 - 13 oz. Can Crushed Pineapple,
drained or cut-up dates
- 1 Green Pepper, chopped
- 2 Tbsp. minced onion
- $1\frac{1}{2}$ Cups chopped pecans or walnuts

Mix together cheese, pineapple, green
pepper, onion and one-half cup of the
nuts. Chill mixture. Form into ball
and roll in remaining nuts. Keep
refrigerated until ready to use.

APPETIZERS

- Several 1 inch pieces of green onion
- 1 Cream Cheese
- 1 Pkg. Sliced Chipped Beef

Spread cream cheese on onion, or
put big dab on slice of beef, then
roll beef around onion.

SANDWICH SPREAD

Frances Zeek

Can Corned Beef
1/4 Cup American Cheese (dice fine)
Eggs (Hard Boiled)
2 Tbsp. Catsup
2 Tbsp. Salad Dressing
3 - Green Onions (Dice fine)

Put on buttered potato rolls,
wrap in foil. Heat in oven
30 minutes at 325°

EVERYBODY'S CHEESE BALL

Jane Harkema

1 Jar "Old English" Cheese Spread
(Kraft)
1 Jar "Roka Blue" Cheese Spread
(Kraft)
1 - 8 oz. & 1 - 3 oz. Pkg. Cream
Cheese
Walnuts

When all are at room temperature,

EVERYBODY'S CHEESE BALL (continued)

with spatula until thoroughly mixed.
Chill until firm, and form into ball.
Press chopped walnuts on surface
to cover.

HOT HAM SANDWICHES

Jeanette Robinson

1/4 Cup Soft Butter
2 tsp. prepared Horseradish Mustard
2 tsp. Poppy Seed
2 tsp. Chopped Onion (finely chopped)

Mix together and spread on both
sides of bun.

Put one slice of Ham and one slice
Swiss Cheese in bun.

Warm in oven 350° for 20 minutes or
until cheese melts. Serves 6 or 8.

SHORTCUT PIZZA

- 1 Tube Refrigerator Biscuits
- ½ Lb. Ground Beef
- 1 Tbsp. Shortening
- 1¼ tsp. Oregano
- ¼ tsp. Garlic Salt
- ¼ tsp. Salt
- ¼ tsp. Pepper
- 6 oz. Tomato Paste
- 5 Slices Sharp Cheddar Cheese
sliced and quartered

Brown meat in shortening. Sprinkle with seasonings, and add sauce.

Pat biscuits into 4 inch rounds. Place on baking sheet. Spoon 3 Tbsp. of meat mixture on each round. Place 2 strips of cheese on each.

Bake 450° for 8 - 10 minutes.

PIZZA BURGERS Pamala Marmion

- 1 Lb. Ground Beef, browned and seasoned with garlic salt and Italian seasoning.
- 1 Split Italian Loaf Bread, buttered

Spread with Ragu Spaghetti Sauce, top with hamburger, mozzarella cheese.

Place in oven 350° for 7 minutes until cheese melts.

Serve as hors d'oeuvres or meal. Two halves will serve 4 people.

BARBECUED BEEF BURGERS

Sue Walters

Lightly brown 1 Lb. of crumbled ground beef. Stir in 1 can of Campbell's Chicken Gumbo. (For more body or a stronger flavor, add 2 Tbsp. chopped onion, 1 Cup chopped celery and $\frac{1}{2}$ Cup of chopped green pepper if desired). Simmer above 10 to 15 minutes to blend flavors. Pour in the following Barbecue Sauce and continue to simmer for 15 to 20 minutes.

Barbecue Sauce: Mix $\frac{1}{2}$ Cup Catsup, $1\frac{1}{2}$ tsp. Salt, $\frac{1}{4}$ tsp. Tabasco Sauce, 1 Cup Water, $\frac{1}{2}$ tsp. Mustard, 1 Tbsp. Brown Sugar.

Serve on buns.

CHEESE-TUNA SURPRISE SANDWICH

Sylvia Verway

1 Cup ($\frac{1}{4}$ Lb.) Sharp Cheese
2 Tbsp. Chopped Onion
3 Hard Boiled Eggs, Chopped
2 Tbsp. Olives Chopped (Optional)
1 - 7 oz. Can Tuna
2 Tbsp. Chopped Sweet Pickles
Relish is alright
2 Tbsp. Chopped Green Pepper
 $\frac{1}{2}$ Cup Salad Dressing

Combine ingredients, spread on open buns or on bread slices. Place on baking sheet. Bake at 250° for 30 minutes.

May be made ahead of time, wrapped in foil and refrigerated. Heat and serve in foil.

This mixture may be spread on thick slices of tomato, baked as for sandwiches and served as hot salad.

HAM & CHEESE BALL
Ruby Geulzo

3/4 Cup Ham, minced fine
1/2 Cup chopped Olives
1 Sm. Onion Chopped
1 - 8 oz. Cream Cheese
1 Tbsp. Worcestershire Sauce
2 Tbsp. Mayonnaise
1 tsp. Lemon Juice

Mix & Cool

BAR-B-Q SANDWICH
Sylvia Verway

1 Lb. Ground Beef
1/2 Cup Chopped Onion
1 Can Chicken Gumbo Soup
2 Tbsp. Catsup
2 Tbsp. Prepared Mustard
1/2 tsp. Salt
Brown Hamburg & Onion together.
Add other ingredients & Simmer
until tender.

GRILLED AMER. CHEESE SANDWICH
LOW-CALORIE
Sylvia Verway

Preheat Broiler. Place slices of any kind of bread desired on broiler and toast till lightly browned. Remove from broiler. Turn bread over. Cover with sliced tomatoes and top with slice of Amer. (or any other) Cheese. Return to broiler and broil 4-5 minutes or until cheese is melted & slightly browned.

To keep odors out of Refrigerator:

1. A little vanilla poured on a piece of cotton and placed in refrigerator.
2. A few sheets of newspapers in the refrigerator will eliminate odors.

BARBEQUED HAMBURG
Chuck Roettger

1 Lb. Hamburg
8 oz Ketchup (1 Cup)
2 diced Med. Onions
1½ Tbsp. Mustard
½ Cup Water
1 tsp. Celery Salt
1 tsp. Garlic Salt
Salt & Pepper to taste
15 Crackers (Small squares)

Fry hamburg and chop up until done.
Add diced onions, cook until done.
Add Mustard, Ketchup, seasonings &
simmer 20 minutes, add crackers
and simmer until liquid is gone.

Serve on buns. Serves 6.

PICKLED BOLOGNE
Marguerite Beeman

1 Gal (3 Rings)
Cut in chunks and put in water to
boil.

In another kettle put:
2½ Qts. Vinegar
½ Qt. Water
1/3 Cup Dill Seed
1 Tbsp. & 1 tsp. Allspice
1/8 tsp. Ground Hot Pepper
2 Sm. Chopped Finger Peppers
Salt & Pepper to taste.

Bring solution to rolling boil for
about 5 minutes.

In the meantime, bring bologne to a
boil for about 5 minutes. Cut and
put bologne in big gal. jar. Slice
in 1 med. onion and pour in liquid
solution cover and let stand about
3 days.

Breads, Rolls,
Pancakes



BREAD SOUFFLE

Marj Harding

5 Slices Buttered Bread (crust off)
3/4 Lb. Grated Sharp Cheese

Cut bread in small cubes. Alternate bread and cheese in casserole. You can add diced ham.

4 Eggs slightly beaten
2 Cups Milk
1/2 tsp. dry mustard
1/2 tsp. Salt
Pepper

Mix and pour over cheese and bread. Let stand overnight. Bake 1 hour at 350°.

GOD, HELP US TO BE MASTERS OF OURSELVES THAT WE MAY BE SERVANTS OF OTHERS.

BETH'S POTATO DOUGHNUTS

Connie Martz

2 Beaten eggs
1 Cup Sugar
2 Tbsp. Salad Oil
1 Cup Mashed Potatoes
1 Cup Sour Milk
4 1/2 Cups Flour
1 tsp. Salt
4 tsp. Baking Powder
1 tsp Soda
1 tsp. Nutmeg
1 tsp. Vanilla

Beat eggs and sugar until light, add salad oil, potatoes and milk. Beat until smooth, add flour, sifted with other dry ingredients. Chill over night. Cut into doughnuts. Fry.

BAKED DOUGHNUTS

Sylvia Verway

1½ Cup Flour
1-3/4 tsp. Baking Powder
½ tsp. Salt
½ tsp. nutmeg
½ Cup sugar or 1/3 cup honey
½ Cup grated apple
1 Egg Beaten
1/3 Cup Shortening
¼ Cup Milk

Mix together and drop in greased muffin pans. Bake at 350° for 20 minutes.

Roll in melted butter and cinnamon & sugar while hot.

If you don't want to make this last step, just sprinkle mixture of cinnamon & sugar on top before baking.

Makes 2 dozen.

GOLDEN DELIGHT PANCAKES-WAFFLES

Hi-Protien Blender Recipe

Sylvia Verway

1 Cup Cream Style Cottage Cheese
6 Eggs
½ Cup sifted Flour
¼ tsp. Salt
½ tsp. Vanilla
¼ Cup Oil
¼ Cup Milk

Place all ingredients in blender and blend on High for 1 minute, stopping once to stir down.

For Waffles use 1 cup for each.
Makes 3 large Waffles.

For Pancakes use 1/4 cup for each cake. Makes 12 (4") pancakes.

These are delicious and excellent toasted if left over.

GERMAN POTATO PANCAKES

Ruth Roettger

4 Extra Lg. Potatoes, grated
3 whole Eggs
1 rounded Cup Flour
1 rounded Tbsp. Salt
Mix together

Add 1 to 2 cups whole milk, depending on amount of liquid produced by potatoes.

Fry in iron frying pan with small amount of oil.

Pancakes should be thin and soft. Approximately 4" in diameter when browned.

Serve with butter and/or unthickened gravy, made from your choice of beef.

APPLE BREAD

Jane Harkema

1 Cup Sugar
 $\frac{1}{2}$ Cup Crisco
2 Eggs
1 tsp. Vanilla
2 Cups Flour
 $\frac{1}{2}$ tsp salt
1 tsp. soda
2 Tbsp. Milk
2 Cups Chopped Apples

Cream Sugar, crisco, eggs. Sift dry ingredients and add to mixture. Add apples. Pour into 2 greased loaf pans and put on topping.

Topping:
2 Tbsp. Brown Sugar
1 Tbsp. Flour
1 Tbsp. Butter (Melted)
dash Cinnamon

-11- Mix together. Bake 375° 35 to 40 Min.

BANANA NUT BREAD

Lola Smith

$\frac{1}{4}$ Cup Butter
 $\frac{1}{2}$ Cup Sugar
2 Eggs
 $2\frac{1}{2}$ Cups Flour (Sifted)
1 Cup Chopped Nuts
3 Lg. bananas, put through sieve
 $\frac{1}{2}$ tsp. soda
2 tsp. baking powder
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{2}$ Cup sour milk

Cream shortening, slowly add the sugar and beat well. Add eggs one at a time and beat thoroughly. Add the bananas and nuts. Alternately add the sifted dry ingredients and the milk. Bake in two small or one large loaf pan in moderate oven, 350° for about one hour. Be sure to grease tin.

DELUXE WHITE BREAD

Alice House

2 Cups Milk
 $\frac{1}{4}$ Cup Butter
 $\frac{1}{4}$ Cup White Sugar
1 Tbsp. Salt
2 Beaten Eggs
 $1\frac{1}{2}$ Pkg. Dry Yeast
6 Cups White Gold Medal Flour

Place milk, butter, sugar and salt in pan, heat until hot. Cool to very warm, and add beaten eggs carefully add yeast let stand 2 min. until yeast is dissolved. Beat in flour 1 cup at time with large mixer until you have used $4\frac{1}{2}$ cups, then mix by spoon the rest of flour. Knead well using flour as needed till dough is smooth & elastic. Place in pans, grease cover & let rise until double in size. Push down and let rise again. Shape into 2 loafs. Put in greased pans, grease top again. Let rise again till double. Bake 375°

-12-45 min. grease and cool.

BROWN BREAD
Cookie Souter

1 Box Puffed Raisins
1½ Cup Water
Boil these items

Mix:

1 Cup Sugar
1 Egg
2 Tbsp. Lard
2 ¾ Cup Flour
2 tsp. Soda
1 tsp. Salt

Bake 45 min. at 350°. Makes
4 cans.

FRENCH BREAD
Anne Perry

1 Yeast cake
¼ Cup warm water (to soften)
2 Cups Warm Water
¼ Cup Shortening
1 Tbsp. Salt
1 Tbsp. Sugar

Combine last 4 ingredients.

Add all of above. Add 7 to 7½ Cups
Flour. Knead. Let rise. Knead,
rise 30 minutes. Divide into 3 parts.
Divide ball in 3 parts again. Roll
each ball 14 " long. Braid, rise 1
hour. Brush top with beaten egg, and
Sesame Seeds. Bake 425° for 20 to
25 minutes.

APPLE BREAD OR PEACH

Lynn Kay Krajewski

1 Cup Sugar
½ Cup Short.
2 Eggs
2 Cups Flour
1 tsp. Baking Powder
1 tsp. soda
½ tsp. salt
1½ Cup Apples (Diced)
½ Cup nuts
1 tsp. Vanilla
Sugar Cinnamon

Cream sugar and shortening, add eggs. Sift together and add flour, baking powder, soda & salt. Add apples, nut meats and vanilla. Put into bread pan and sprinkle top with sugar and cinnamon. Bake 350° for 1 hour. Lay pan on side until bread is cool.

BOSTON BROWN BREAD

Lola Smith

½ Pkg. Seeded Raisins
1½ Cup Water
Boil these 2 together & cool

1 Tbsp. Shortening
1 Cup Sugar
Cream together

Add beaten egg.
Sift together 2 ¾ cup flour, 2 tsp. soda, ½ tsp. salt. Add alternately with raisins, lastly flour. Bake slowly in moderately hot oven. Fills three cans.

A COUSIN OF OURS WITH THREE YOUNG CHILDREN WAS GOING ON A MUCH - LONGED FOR VACATION WITH HER FAMILY. WE ASKED HOW LONG THEY'D BE AWAY, AND SHE REPLIED GLEEFULLY, "TWENTY-SEVEN MEALS"!

BANANA BREAD
Marcia Olson

Cream together 1 stick of oleo and
2 Cups of Sugar. Add 2 Eggs and
3 Lg. Bananas (mashed).

Then add 1 tsp. Soda dissolved in
5 Tbsp. sour milk (add 1 tsp. vinegar)
2 Cups Flour
1 tsp. Soda
 $\frac{1}{4}$ tsp. Salt

Bake in round cans, greased with
Crisco for 1 hour and 15 minutes.

OLD-FASHIONED BLUEBERRY MUFFINS
Gloria Cok

$\frac{1}{4}$ Cup Oleo
 $\frac{1}{2}$ Cup Sugar
 $\frac{3}{4}$ Cup Milk
1 Egg
1 $\frac{3}{4}$ Cup Sifted Flour
 $2\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{2}$ tsp. Salt
1 Cup Blueberries
1 Tbsp. Flour

Cream oleo & sugar. Add milk, egg
and beat until smooth. Sift flour,
add baking powder & salt. Add to
creamed mixture. Mix just until
moistened. Toss berries with re-
maining 1 Tbsp. of flour. Fold
into batter. Fill well greased
muffin pans two-thirds full. Bake
425° for 20 minutes. Yield: 12
large muffins.

SWEDISH RYE BREAD
Alice House

2 Cups Milk
¼ Cup Butter
½ Cup (scant) Brown Sugar
¼ Cup Brer Rabbit dark molasses
1 Tbsp. Salt
2 Eggs (beaten)
1½ Pkg. Dry Yeast
2½ Cups rye flour
3½ Cups white flour (Gold Medal)

Place milk, sugar, salt, butter and molasses in pan. Heat to hot, cool to very warm and add beaten egg. Carefully add dry yeast and let stand until yeast is dissolved. Beat in 2½ Cups rye flour and 1½ cups white flour with mixer, using one cup at a time. Stir in by spoon the rest of the flour, using extra flour if needed and also to knead the dough very good. Place in and grease top, cover and let rise until double in bulk. Punch down

SWEDISH RYE BREAD (Continued)

once let rise again. Divide the dough in equal parts. Shape into 2 loaves, place in greased pan, grease the top of each loaf and let rise in warm place until double in size. Bake at 375° for 45 minutes. Remove from oven, grease loaves well, cool and wrap in foil.

HOMEMAKERS RECIPE FOR HAPPINESS

TAKE 2 HEAPING TBSP. OF PATIENCE
1 HEART FULL OF LOVE
2 HANDFULS OF GENEROSITY
1 CUP LAUGHTER
1 HEAD FULL OF UNDERSTANDING

SPRINKLE GENEROUSLY WITH KINDNESS.
ADD PLENTY OF FAITH AND MIX WELL.
SPREAD OVER A PERIOD OF A LIFETIME
AND SERVE EVERYONE YOU MEET. THIS
RECIPE KNOWS NO FAILURE.

CRESCENT ROLLS
Patti Walker

1 Pkg. yeast
1/8 Cup Water
2 Tbsp. Oleo
2 Tbsp. Shortening
1/2 tsp. Salt
1/3 Cup Sugar
1 Egg
1/2 Cup Milk (Scalded)
2 Cups Flour

Dissolve yeast in water and set aside. Mix oleo, shortening, salt, sugar and egg together. Add milk. Add yeast mixture. Add flour last. Cover and let rise until double. Turned on to floured board and knead a few minutes. Divide dough in half and roll into 2 circles. Spread each circle with soft butter. Cut each circle into 8 pie shaped wedges. Form into crescent rolls and place on baking sheet. Cover

CRESCENT ROLLS (Continued)

with wet towel and let rise. Bake at 300° until brown.

DOUBLE-QUICE ROLLS
Gloria Cok

1 Cup Warm Water
1 Pkg. Dry Yeast
2 Tbsp. Sugar
2 1/4 Cup Sifted Flour
1 tsp. Salt
1 Egg
2 Tbsp. Soft Shortening

Dissolve yeast in water, stir in sugar, salt and half of flour. Beat until smooth. Add egg & shortening. Beat in remaining flour until smooth. Cover with cloth. Rise in warm place until double, (about 30 minutes). Grease 12 lg. muffins. Stir down dough. Spoon into muffin cups. Let rise until dough reaches top of cups. Bake 400° for 15 to 20 minutes.

Meat Entrées



SWEDISH MEAT BALLS

Anna Anes

1 Lb. Ground Beef
 $\frac{1}{2}$ Lb. Pork Sausage
 $\frac{1}{4}$ Lb. Ground Balogna
1 Cup Bread Crumbs
 $\frac{1}{2}$ Cup Milk
1 Egg
1 tsp. Salt
2 Tbsp. Catsup
 $\frac{1}{2}$ tsp. Mustard
 $\frac{1}{4}$ tsp. Chili Powder
Dash of Pepper

Mix thoroughly. Divide in small balls. Brown on all sides in hot fat. Drain off excess fat and add $\frac{1}{2}$ cup water. Simmer on low heat for $\frac{1}{2}$ hour.

GOLDEN NUGGETS

Sylvia Verway

1 Lb. Ground Beef
1 Egg (Slightly beaten)
 $\frac{1}{4}$ Cup Dry Bread Crumbs
 $\frac{1}{4}$ Cup Minced onion
 $\frac{1}{4}$ tsp. Salt
Mix well

Divide meat mixture into 2 parts; shape around 12 cubes ($\frac{1}{2}$ ") process or cheddar cheese.

Brown balls in skillet. Pour off fat.

Add to skillet:
1 Can (10 $\frac{3}{4}$ oz.) Tomato Soup
 $\frac{1}{3}$ to $\frac{1}{2}$ Cup water
 $\frac{1}{8}$ tsp. Oregano

Cover. Cook over low heat 10 minutes. Stir now and then.

MEAT BALLS
Pat Robinson

2 Lbs. Ground Beef
Salt & Pepper

Form into balls and brown. Pour
off fat.

Sauce:

1 Can Tomato Soup
1 Tbsp. Worcestershire Sauce
1 Tbsp. Vinegar
1 Tbsp. Brown Sugar
 $\frac{1}{2}$ Cup Chopped Onion
 $\frac{1}{4}$ Cup Sweet Pickle Relish

Pour over meat balls and simmer for
half an hour, stirring occasionally.

Good served with noodles.

MEAT BALLS
Marj Harding

$1\frac{1}{2}$ Cup Crushed Crackers
1 Lb. Ground Beef
2 Eggs
 $\frac{1}{2}$ Cup Grated Parmesan Cheese
 $\frac{1}{2}$ tsp. Garlic Salt
 $\frac{1}{2}$ tsp Oregano
 $\frac{1}{2}$ tsp. Salt
Dash of Pepper

Form into balls. Brown in 2 Tbsp.
oil slowly. Add to sauce and cook.

WELL DONE

COOKING AT MY OUTDOOR GRILL IS
FRAUGHT WITH RISK AND TEDIUM. I
USUALLY GET MY STEAKS QUITE RARE,
MY HANDS AND FINGERS MEDIUM.

MEAT LOAF
Marj Harding

1 Lb. Ground Beef
1 Egg
1 Cup Rice Krispies
1 tsp. Salt
 $\frac{1}{4}$ tsp. Pepper
1 Tbsp. Chopped Onion
 $\frac{1}{4}$ Cup Catsup
 $\frac{1}{8}$ tsp. Nutmeg
1 tsp. Dry Mustard
3 Tbsp. Brown Sugar

Mix together and bake at 325°
for $1\frac{1}{2}$ hours.

CHUCK ROAST SUPREME
Sylvia Verway

2 - 4 Lbs. Chuck Roast or Steak
1 Envelope Onion Soup Mix
1 Can Sliced Mushrooms (Drained)

Preheat oven to 375° . Place meat
on Heavy Duty Foil in shallow pan.
Sprinkle with onion soup mix, top
with mushrooms. Seal foil. Roast
for 1 to 2 hours or till tender,
depending on size of roast.

BAKED PORK CHOPS
Sylvia Verway

Place chops in shallow baking dish.
Sprinkle with salt & cover with
finely crushed Bran Flakes & 1 Tbsp.
Wheat Germ. Pour enough milk into
dish to come up around sides of chops,
but not cover completely. Bake at
 350° for approximately 1 hour.

CHICKEN, PORK CHOPS OR VEAL
WITH SOY SAUCE
Sylvia Verway

Brown meat in heavy skillet. After browning on second side, sprinkle generously with soy sauce. Turn heat down to 225° - 250°. Cover and simmer 45 minutes to one hour until meat is tender. Remove cover during last 5 minutes of cooking and turn heat up enough to cook the liquid in pan down until browned.

LIVER SAUTEED IN WHEAT GERM
Sylvia Verway

6 Tbsp. Salad Oil
1 Lg. Onion (Sliced)
1 Cup Wheat Germ
1/3 Cup Parmesan Cheese (Optional)
Salt & Pepper to taste
1 Lb. Liver (Sliced)

Saute Onion in Salad Oil until tender. Remove from pan and set aside. Mix Wheat Germ, Parmesan, Salt & Pepper.

Dredge liver in Wheat Germ mixture and saute over low heat until cooked through. Serve with onion.

BARBECUED RIBS COUNTRY STYLE
De Walters

Place in bottom of heavy kettle 2 to 3 Lbs. of country style ribs. Cover with sliced onions. Pour Barbecue Sauce over top. Cover and bake at 325° until meat is tender (2 to 3 hours). Uncover last ½ hour.

Barbecue Sauce:

Mix ½ cup catsup, 1½ tsp. salt, ¼ tsp. tabasco sauce, 1 cup water, ½ tsp. mustard, 1 Tbsp. brown sugar.

PEPPER STEAK
Anne Perry

1½ Lbs. Round Steak
1 Tbsp. Shortening
1 Can Tomato Wedges (16 oz.)
½ Medium Onion (Thinly Sliced)
1 Sm. Clove Garlic, minced
2 tsp. beef flavored gravy base
1 tsp. Worcestershire Sauce
½ tsp. Salt
2 Medium green peppers in ½" strips

Trim fat off steak, cut into 2 x ¼ inch strips. Brown in fat in medium skillet. Drain and add tomato liquid, onion slices, garlic, beef flavored base, Worcestershire, salt & pepper. Cover and simmer 50 minutes.

Stir in green pepper strips and tomato wedges. Cook about 6 to 8 minutes longer.

MARINATED POT ROAST

Anne Perry

- 1 - 3 Lb. Roast
- 1 Cup Pineapple Juice
- $\frac{1}{2}$ Cup red wine vinegar
- 1 Medium Onion (Sliced)
- 1 Clove Garlic, minced
- 2 Bay Leaves
- 2 tsp. Worcestershire Sauce
- 2 Tbsp. All Purpose Flour

Trim fat. Put meat in plastic bag in deep bowl. Mix all but flour and $\frac{1}{2}$ cup water, t tsp. salt, $\frac{1}{4}$ tsp. pepper.

Pour over meat, keep in refrigerator over night turning occasionally.

Transfer to Dutch Oven. Simmer $2\frac{1}{2}$ to 3 hours. Remove meat and make gravy.

BEEF STROGANOFF

Pamala Marmion

- $2\frac{1}{2}$ Lbs. Round Steak
- Butter, garlic salt
- 2 Cans Mushroom Soup
- $\frac{1}{2}$ Pt. Sour Cream
- $\frac{1}{2}$ Cup Beef Bouillon

Remove fat from meat and cut in bite size pieces. Brown in Butter. Sprinkle meat with garlic salt and place in greased casserole dish.

Let meat set in the dish for about 30 minutes or until dark. Combine soup and sour cream and $\frac{1}{2}$ cup Beef Bouillon. Pour over meat and stir. Cover and bake 3 hours at 300° . Serve over noodles or rice.

Casseroles Meat^{and} Vegetable



BAKED CHOP SUEY
Irene VanValkenburg

1½ Lbs. Chop Suey Meat
1 Lg. Onion (Diced)
2 Cups Diced Celery
¾ tsp. Salt
½ tsp. pepper

Brown meat in oleo, add celery,
salt and pepper and onion.

Add the following together and
place in casserole:

1 Can Chicken & Rice Soup
1 Can Cream of Chicken Soup
Almost 2 cans of water
1 Cup Raw Rice (Minute or ¾
Cup regular rice mix)
Combine all ingredients.
Bake 1½ hours at 350°. Cover first
½ hour or until it starts to boil.

Serves six.

ELEPHANT STEW

1 Elephant (Medium size)
2 Rabbits (Optional)
Salt & Pepper to taste
Brown Gravy (lots)
7 Bushels of Carrots
120 Lbs. Potatoes

Cut elephant into small bite size
pieces. This will take about 2
months. Reserve the trunk. You
will need something to store the
pieces in. Add enough gravy to
cover. Cook on kerosene stove for
about 4 weeks at 465°. This will
serve 3,800 people. If more are
expected, the 2 Rabbits may be
added. Do this only if necessary,
as most people don't like to find
"hare" in their stew.

GREEN BEAN CASSEROLE

Bonnie Haan

3 Cups Green Beans (French or Cut)
1 tsp. Soy Sauce
1 Can Mushroom Soup
Dash of Pepper

In a one quart casserole, stir soup and Soy Sauce, beans and pepper. Add $\frac{1}{2}$ can onions. Bake 350° for 20 minutes. Top remaining onions and bake 5 minutes longer.

A THREE-YEAR OLD'S REPORT ON
THANKSGIVING:

"I DIDN'T LIKE THE TURKEY, BUT
I LIKED THE BREAD HE ATE".

MARINATED CARROTS

Anne Perry

1 Cup White Vinegar
 $\frac{1}{4}$ Cup Chopped Onion
1 tsp. Salt
1 tsp. Mixed Pickling Spice
9 Carrots ($\frac{3}{4}$ Lb.) quartered
lengthwise

Combine vinegar, onion, salt and pickling spice in saucepan. Place on Burner-with-a-brain set at 215°, or over medium flame. Add carrots, cover and simmer for 5 minutes.

Allow to cool; refrigerate at least 2 hours. Drain just before serving.

VEGETABLE BAKE

Bonnie Haan

- 2 Pkgs. (10 oz. each) Frozen Broccoli
or Cauliflower, cooked & drained
- 1 Can Cheddar Cheese Soup
- $\frac{1}{4}$ Cup Milk
- $\frac{1}{4}$ Cup Buttered Bread Crumbs
or Cracker Crumbs

Place the vegetables in a shallow
baking dish. Stir soup & milk in
saucepan over heat until blended.
Pour over vegetables. Top with
crumbs.

Bake 350° for 30 minutes or until
hot and bubbling.

Serves 6 to 8 people.

BROCCOLI CASSEROLE

Pamela Marmion

- $\frac{1}{4}$ Cup Chopped Onion
- 3 Tbsp. Butter or Margarine
- 1 tsp. Salt
- 2 Tbsp. Flour
- $\frac{1}{3}$ Cup Water
- 1 8 oz. Jar Pimento Cheese Whiz
- 2 Eggs, beaten
- 2 Pkgs. Frozen, Chopped Broccoli
or equal amount of fresh
- $\frac{1}{2}$ Cup Crushed Soda Crackers
- 3 Tbsp. Butter or Margarine

Saute onion in 3 Tbsp. butter. Season
with salt and stir in flour, add
water, cheese & beaten eggs, stirring
well until cheese melts. Grease 1 qt.
casserole. In the meantime thaw &
drain well the broccoli. Place in
casserole & pour cheese sauce over,
mix lightly. Saute crushed crackers
in 3 Tbsp. butter. Sprinkle over
broccoli. Bake 45 min. at 350°.

FRAID CORN PUDDING

Frances Zeek

2 Eggs (well beaten)
½ Tbsp. Sugar
1 Taps. Corn Starch
1 Cup Milk
½ Stick Butter (Melted)
1 Can Cream Style Corn
Salt & Pepper

Mix altogether, pour in baking dish. Bake at 325° until firm, about 45 minutes.

BROCCOLI AU GRATIN

Marj Harding

3 Pkgs. Frozen Cut Broccoli
1 Sm. Pkg. Velveeta Cheese
1 Sm. Jar Kraft Garlic Cheese
1 Can Mushroom Soup
1 Cup Bread Crumbs (buttered)

Put in casserole in layers and bake 1 hour at 350°.

ORANGE BEETS

Sally Markley

1 Tbsp. Corn Starch
1 Tbsp. Sugar
¾ tsp Salt
1 Cup Orange Juice
1 tsp. Graced Orange Peel
2 Tbsp. Margarine
1 - 2 Lb. Can drained Beets

Mix corn starch and sugar and salt in saucepan. Blend in juice. Cook over low heat until mixture thickens and comes to a boil. Stir in orange peel, butter and beets. Heat thoroughly.

Serves 4 people.

FEW FOODS CAN WARM THE COCKLES OF
YOUR HEART LIKE A GOOD CASSEROLE.

BROCCOLI SUPREME
Connie Martz

2 Pkgs. Frozen Broccoli (Cooked
& Drained)
Salt & Pepper
1 Can Cream of Chicken Soup
½ Cup Mayonnaise
Juice from 1 Lemon
Grated Parmesan Cheese
Bread Crumbs
2 Tbsp. Melted Butter

Place Broccoli in casserole and
season with salt & pepper. Combine
soup, mayonnaise & lemon juice.
Gently mix with Broccoli.

Top with Cheese & Crumbs. Drizzle
with Butter. Bake 350° for 30
minutes.

CHOP SUEY RICE CASSEROLE
Connie Martz

1 Lb. Chop Suey Meat
1 Lg. Onion
1 Cup Celery
Brown these ingredients together.

1 Can Cream Mushroom Soup
1 Can Cream Chicken Soup
1 Cup Water
¾ Cup Raw Washed Rice

Boil rice in 2 Quts. Water for 10
minutes, uncovered. Turn rice off
and cover. Mix all the above
ingredients together in casserole
dish. Bake at 350° for 30 minutes.

HAMBURG CREAM RICE DINNER
Connie Martz

1 Lb. Hamburg
1 Chopped Onion
1 Green Pepper
Fry these ingredients.

Add 1 Can Mushroom Soup and
simmer 10 to 15 minutes.

Add 1 Cup Mushrooms, $\frac{1}{2}$ Pt. Sour
Cream during the last five minutes.
Heat thoroughly. Serve over rice.

IT HAS BEEN WISELY SAID THAT WE
CANNOT REALLY LOVE ANYBODY AT
WHOM WE NEVER LAUGH.

Agnes Repplier

HOT CHICKEN SALAD
Connie Martz

3 Cups Cooked Diced Chicken
 $\frac{1}{4}$ Cup Chicken Broth
3 Tbsp. Minced Onion
3 Tbsp. Lemon Juice
 $\frac{1}{4}$ Cup Chopped Pimento
1 Cup Crushed Potato Chips
1 Cup Shredded Sharp Cheese
(Save half of the 2 items above
for topping)

$1\frac{1}{4}$ Cup Mayonnaise
2 Cups Finely Chopped Celery
 $\frac{1}{2}$ Cup Sliced Almonds
Salt & Pepper

Slowly fry in butter. Combine
all ingredients and top with cheese
and chips. Bake 450° for about
20 minutes.

MEAT CASSEROLE

Jean Swanson

1½ Lb. Hamburg
3 Cups (Medium) Noodles
1 Pkg. Onion Soup Mix
1 Can (12 oz.) Corn
1 Can Cream of Chicken Soup
1 Can Mushroom Soup

Brown meat and onion mix.

Mix everything together and
bake at 350° (Covered) for
30 minutes. Bake Uncovered
for 15 minutes longer.

ROETTGER TOMATO-LESS CHILIE SOUP

Chuck Roettger

1 Lb. Hamburg fried with small
onions, chopped.

Cook following ingredients together
in kettle:

2 Cans Beef Bullion
2 Cans Water
2 Cans Kidney Beans
1 tsp. Celery Salt
1 tsp. Garlic Salt
2 Tbsp. Parsley Falkes

Add meat & onions when thoroughly
cooked and simmer 1 hour. Let set
and cook 1 hour before serving.
Slightly thicken at last minute.

STANDARD CHICKEN & VEGETABLE
SOUP
COOKED AND SERVED HOT
AND COLD

1 1/2 CUPS COOKED, DICED POTATOES
2 CUPS DICED HAM
1 CAN CREAM OF CELERY SOUP
1/2 CUP MILK

Finely Chopped Onion

Mix all ingredients and bake at
350° for 30 minutes.

HOT HAM & POTATO DISH

Bonnie Haan

3 Cups Cooked, Diced Potatoes
2 Cups Diced Ham
1 Can Cream of Celery Soup
1/2 Cup Milk
Finely Chopped Onion

Mix all ingredients and bake at
350° for 30 minutes.

HAMBURG CASSEROLE

Connie Martz

Brown Hamburg & Onion
Place meat in bottom of casserole
Layer of Green Beans (1 can, drained)
Can of Tomato Soup over top
1 Cup warm Milk & 1 Beaten Egg
Add milk & egg to potatoes (Mashed)
Bake 350° for 30 minutes.

CHICKEN VEGETABLE CASSEROLE

Lola Smith

1 1/2 Cup Cooked Celery (Diced)
1 1/2 Cup Cooked Carrots (Diced)
1 1/2 Cup Cooked Peas
1 1/2 Cup Cooked Potatoes (Diced)
3 Cups Cooked Chicken (Diced)

Put vegetables in casserole. Cover
with hot gravy about 3 cups. Top
with biscuit made of:

2 Cups Sifted Flour
3 tsp. Baking Powder
1/2 tsp. Salt

Cut in 1/2 cup shortening, add 2/3
cup milk. Roll dough and cut 1/2
inch strips and place over the
gravy. Cook 15 minutes.

EASY LASAGNE
Bonnie Haan

- 1 Lb. Ground Beef
- 1 Lb. Can Tomatoes
- 3 Cans (8 oz.) Tomato Sauce
- $\frac{1}{2}$ Cup Dry Minced Onion
- $\frac{1}{4}$ Cup Green Pepper Falkes
- $1\frac{1}{2}$ tsp. Salt
- $\frac{1}{4}$ tsp. Pepper
- 2 tsp. Oregano
- 9 Lasagne Noodles (Cooked & Drained)
- 12 oz. Sliced Mozzarella Cheese
- $\frac{1}{2}$ Cup Parmesan Cheese

Brown & drain beef. Add Tomatoes, Sauce, Onion, Green Pepper, Salt, Pepper & oregano. Simmer one hour. Spoon one-fourth of the sauce into a greased 13 x 9 pan. Arrange 3 noodles evenly over sauce. Cover with half of both cheese, then one-fourth of the sauce. Continue to layer in this manner.

Bake at 375° 30-45 Minutes.

7 LAYER DINNER
Bonnie Haan

- 1 Layer thinly sliced Raw Potatoes
- 1 Layer Carrots
- 1 Sm. Can Peas
- 1 Layer Tomato Soup or 1 qt. Tomatoes
- 1 Layer of Rice (Uncooked)
- 1 Lb. Ground Beef

Put vegetables in greased casserole dish in layers. Put rice over top. Brown beef and onions. Put on layers of vetetables. Pour soup or tomatoes over top.

Bake $1\frac{1}{2}$ to 2 hours at 350°.

EVERY ONCE IN AWHILE DON'T YOU WISH
YOUR DINNER DISHES WOULD JUST SELF
DESTRUCT.

HAMBURG PIE
Sally Markley

- 1½ Lb. Ground Beef
- 1 Can Cream of Mushroom Soup
- 1 Medium Onion
- 6 to 7 Medium Potatoes
- 2 Eggs
- 1 Can Peas or Green Beans

Brown meat & onion in skillet.
Drain off fat. Add soup and
peas to beef and pour into
1½ qt. Casserole dish.

Boil potatoes. When cooked, mash
using only 2 eggs blended in (Do
not use milk or butter).

Spoon potatoes over meat mixture
and place in oven at 350° for ½
hour or until potatoes are brown.

CORNERD BEEF CASSEROLE
Sally Markley

- 1 Can Cream of Celery Soup
- 8 oz. cooked Noodles
- 1 Sm. Onior
- 1 Can or Pkg. Cornerd Beef
- 3 Tbsp. Cheddar Cheese (Grated)
- 1 Can Mushrooms (Drained) Optional
- 1 Cup Milk

Combine ingredients and turn into
casserole.

Bake at 350° for one hour, stirring
once during this time for soup's
sake.

TUNA-NOODLE CASSEROLE

Lola Smith

- 1 Pkg. Noodles, cooked
- 1 Can Flaked Tuna Fish
- 1 Can Cream of Mushroom Soup
- 1 Can Sliced Mushrooms
- 1 Cup Milk
- 3 Tbsp. Chopped Green Pepper
- $\frac{1}{4}$ Cup Celery
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ Cup Bread Crumbs
- 1 Diced hard cooked egg

Combine ingredients. Place in greased casserole. Top with crumbs. Bake in 350° oven for 45 minutes.

STUFFED CABBAGE

Sally Markley

- 6 Lg. Outer Cabbage Leaves
- $\frac{1}{2}$ Lb. Hamburg
- 1 Onion, Chopped
- $\frac{1}{4}$ tsp. Pepper
- 1 tsp. Sugar
- 1 Cup Cooked Rice
- $\frac{1}{2}$ tsp. Salt
- 1 Cup Tomatoes (#2 Can)

Boil Cabbage Leaves until they are just flexible, about 3 minutes. Drain. Combine first 6 ingredients and place in a dab in the center of each cabbage leaf and roll.

Brown in some fat in heavy skillet and add tomatoes and sugar. Simmer covered for 45 minutes.

NOTE: Spaghetti Sauce may be used in place of tomatoes and sugar.

SPAGHETTI SAUCE
Irene VanValkenburg

- 2 Pieces of Garlic
- 2 Tbsp. Oil
- 2 Sm. Cans Contadina Tomato Paste
- 1 Lg. Can Contadina Tomato Paste
- 6 Sm. Cans of Water
- 2 Lg. Cans of Water
- 2 tsp. Salt
- $\frac{1}{2}$ tsp. Black Pepper
- 3 tsp. Sugar
- 1 tsp. Oregano

Brown garlic in oil (Slightly),
add tomato paste and water. Stir
well and add spices. Simmer 2
hours until thick. Add 1 Lb.
Ground Beef that has been cooked
(mashed up as for barbecued hamburger)
Serve over cooked spaghetti.

BAKED CHICKEN SALAD
Jean Swanson

- 3-4 Cups Chicken (Cooked & Diced)
- $1\frac{1}{2}$ Cup Celery (Finely cut)
- 1 Cup Hellman Mayonnaise
- $\frac{1}{2}$ Cup Slivered Almonds
- $\frac{1}{2}$ Cup Water Chestnuts
- $\frac{1}{2}$ tsp. Salt
- $1\frac{1}{2}$ Tbsp. Lemon Juice
- $\frac{1}{4}$ Cup Pimento
- $\frac{1}{2}$ Cup Chopped Ripe Olives (Optional)

Combine in a 9 x 9 and sprinkle
with:

- 1 Cup Grated Cheese
- 1 Cup Crushed Potato Chips

Bake 400° for 30 minutes or lower
temperature for a bit longer.
Heat throughly.

HEARTY MEAL-IN-A-DISH CASSEROLE

Sylvia Verway

1 Lb. Ground Beef - Browned
1 Lg. Onion
Carrots, Potatoes
1 Can Tomato Soup

Put layer of ground beef in 1½
Qt. Casserole then layer of
sliced onion, carrot and potato.
Repeat layering then pour can
of Tomato Soup over all and
bake at 375° Approximately 1½
hours or until vegetables are
tender.

For added zip, sprinkle oregano
on top before baking.

SPARE RIBS (B.B.Q.)

Connie Martz

2 or 3 Lbs. Spare Ribs
2 Onions
2 Tbsp. Vinegar
¾ tsp. Paprika
1½ Cup Water
2 Tbsp. Worcestershire Sauce
¾ Cup Catsup
1 tsp. Salt
¾ tsp. Chili Powder

Cut ribs into serving portions.
Place in heavy pan. Mix up other
ingredients and pour over ribs.
Cook slowly. Add water as needed.
Cook until tender.

Remove ribs and make gravy from
broth.

CHICKEN CASSEROLE

Connie Martz

- 1 Cooked, Cut-up Roasting Chicken
- 2 Pkgs. Broccoli (Cooked)

Place Broccoli on bottom of
casserole then chicken on top of
this.

Mix together:

- 2 Cans Mushroom Soup
- 1 Cup Sour Cream
- 1 Cup Mushrooms Cut-up

Pour this mixture over the
chicken and broccoli and
sprinkle with slivered almonds
and parmesan cheese.

Bake at 350° for 45 minutes.

HAMBURG CASSEROLE

Mary VanderHyde

- 1 to 1½ Lbs. Ground Beef
- 1 Can Cream of Mushroom Soup
- 1 Can Beef Soup
- 3 to 4 Lg. Potatoes (Cubed)
- 1 Can Water

Brown hamburger and onions. Combine
all ingredients together and bake
at 375° until potatoes are tender.

YOU DON'T HEAR OF ANYONE EATING
HUMBLE PIE ANYMORE. MAYBE THAT'S
BECAUSE IT DOESN'T COME FROZEN.

Salads

Vegetable and Jello

Dressing



BANANA SALAD DRESSING
Helen Dillinger

2/3 Cup Sugar
1 Egg (Beaten)
3 Tbsp. Vinegar
3 Tbsp. Water
1 Tbsp. Butter

Cook until thickens.

Cut Bananas in half and then quarter them. Put in square dish and pour mixture over them and sprinkle crushed peanuts on top.

I LIKE TO START OFF EACH DAY
WITH A SMILE, AND GET IT OVER WITH
EARLY.

Poor Women's Almanac

MOTHER'S DRESSING
Bonnie Haan

1 Cup Sugar
1 Cup Vinegar
1 tsp. Salt

Boil for a few minutes (5 minutes).

Keeps well in refrigerator and is
great on cole slaw.

FRENCH DRESSING
Ruby Geulzo

1 Cup Salad Oil
1 Can Cream of Tomato Soup
1/2 Cup Vinegar
1/2 Cup Sugar
3/4 tsp. Salt
1/2 tsp. Pepper

You may add onion if desired.
Shake all ingredients together.

TUNA COTTAGE CHEESE SALAD

Low Calorie
Sylvia Verway

- 1 Can Tuna Fish
- 1 Cup Cottage Cheese

Combine with 1 Tbsp. Horse-
radish.

- 1 Medium Carrot (Grated)
- $\frac{1}{2}$ Cup Canned Peas

Mix all together and serve on
lettuce with tomato wedges. May
be used to stuff large tomatoes
for individual salad.

COTTAGE CHEESE SALAD

Wilma Stringham

- 1 Sm. Carton Cottage Cheese (Small
Curd)
- 1 Pkg. Lime Jello (Any kind)
- 1 Sm. Can Crushed Pineapple (Drained)
- 1 Sm Carton Cool Whip

Sprinkle jello through cottage
cheese. Add pineapple and cool
whip. Mix and refrigerate over
night.

WILTED ENDIVE
Edna Isenhoff

½ Head Curly Endive (cut in
bite size pieces)
1 Tbsp. Sugar
½ Cup Water
½ Cup Vinegar
1 tsp. Mustard
Salt & Pepper to taste
3 Slices Bacon

Fry bacon crisp. Add drippings
to water. Add mustard, vinegar
and seasonings. Boil hard and
pour over cup of endive. Crumble
bacon on top. Cover tightly.

CORNED BEEF SALAD
Marj Harding

1 Can Corned Beef (Flaked)
1 Lg. Green Pepper (Chopped)
1 Onion (Chopped)
1 Can Peas
2 Hard Boiled Eggs
1 Cup Mayonnaise
1 Pkg. Lemon Jellow

Dissolve jello in 1 pt. boiling
water. Add Corned Beef. Mix
together and let cool. Pour into
mold or long pan. Serve on lettuce
and garnish with olives.

HOLIDAY SALAD

Gloria Cok

1 Lg. Pkg. Strawberry Jello
2 Cups Hot Water
Dissolve these together

1 Lg. Pkg. Frozen Strawberries
1 Sm. Can Crushed Pineapple
1 Can Cranberry Sauce that
has been broken up with a fork

Mix all ingredients and mold.

FRUIT SALAD

Wilma Stringham

1 Can Pineapple Chunks (Drained)
1 Can Mandarin Oranges (Drained)
1 Can White Grapes (Drained)
Add the above to:

1 Can Thank You Peach Pie Filling

Mix thoroughly and refrigerate
for several hours or overnight.
Before serving add 2-3 sliced Bananas.

SALAD

Frances Zeek

1 Pt. Small Curd Cottage Cheese
1 Sm. Container of Cool Whip
1 Pkg. Orange Jello
1 Can (15 oz.) Pineapple Chunks
1 Can (11 oz.) Mandarin Oranges (Drain)

Mix together and serve. Note: Jello
is dry when used in this salad.

ORANGE SALAD

Marj Harding

1 Pt. Orange Sherbet
1 Family size Orange Jello
2 Cups Boiling Water
2 Cans Mandarin Oranges
1 Tbsp. Juice from each can Oranges

Dissolve Jello in water, add sherbet
and oranges and juice (2 Tbsp.).

Good with Marzettes Slaw Dressing.

BANANA CHEESE DREAM CAKE SALAD
Sally Markley

- 1 Pkg. Pineapple Gelatin
- 1 Cup Boiling Water
- 1 8 oz. Pkg. Cream Cheese
- 1 Cup Sugar
- 1 tsp. Vanilla
- 2 Bananas, crushed
- 1 Cup Graham Cracker Crumbs
- 3 Tbsp. Oleo or Butter (Melted)
- 1 (14 oz.) Can Evap. Milk (Chilled)
- 3 Tbsp. Lemon Juice

Dissolve gelatin in water, Cool.
Cream together cheese, sugar and
vanilla. Beat bananas into cream
cheese until fluffy. Blend
cooled gelatin gradually and
completely. Chill until thick,
stirring occasionally (20 - 30 Min.)

JOY'S SALAD
Sally Markley

- 1 Pkg. Lime Jello
- $\frac{1}{2}$ Cup Salad Dressing
- $\frac{1}{2}$ to 1 Cup Crushed Pineapple
- $\frac{1}{2}$ Cup Nuts
- $1\frac{1}{2}$ Cup Boiling Water
- 1 8 oz. Pkg. Cream Cheese
- 1 Pkg. Dream Whip or $\frac{1}{2}$ Pt. Whipping
Cream

Dissolve Jello in water. Mix
together salad dressing and cream
cheese. Add to Jello while hot.
This should be real smooth.

Add Pineapple and nuts. Follow
directions for beating Dream Whip.
Fold into salad, Refrigerate.

STRAWBERRY JELLO DELIGHT
Connie Martz

1 Lg. Pkg. Jello
2½ Cups Boiling Water
1 Lg. Bowl Cool Whip
1 Lg. Pkg. Strawberries
1 Bottle Red Coloring

Thaw Strawberries. Mix water with Strawberry Jello. Add Strawberries. Place in container or pan. Chill. Add a few drops of red coloring to cool whip and spread over top of jello mold.

This may be cut in half by using the small container of each of the ingredient.

HOLIDAY FRUIT SALAD
Connie Martz

1 Pkg. Lemon Jello
1 Cup Hot Water
½ Cup Creamed Cottage Cheese (Small Curd)
1 Cup Whipping Cream
½ Cup Walnuts (Chopped)
½ Cup Marshino Cherries (cut)
1 Cup Well Drained Crushed Pineapple

Dissolve Jello in water, Chill until almost set. Whip Cream until stiff, fold into Jello, add cottage cheese, nuts, cherries and pineapple.

Note: Fold Whip Cream in last. Pour entire mixture into mold. Decorate top with cherries and nuts for special occasions.

JELLO DESSERT OR SALAD

Bonnie Haan

1 Pkg. (Each) 3 oz. Jello Lime,
Cherry, Lemon & Dark Cherry

Add 1½ Cups Boiling Water to each.
Let set, in square pans over night.

1 Cup Pineapple Juice
¼ Cup Sugar
1 3 oz. Pkg. Raspberry Jello
½ Cup Water

Boil these ingredients until
mixture thickens. About 5 min.
Let Cool.

Cut Jello in cubs and put in bowl.
Whip 1 Pkg. Dream Whip and fold
into cooled Raspberry Mixture.
Fold into cubes. Put in square
pan or glass bowl. Chill 3 hours.

You can double the jello, or use -44-
different colors.

STRAWBERRY JELLO WHIP

Marion Atwood

1 Pkg. Strawberry Jello
1 Cup Boiling Water

Dissolve Jello in water. Add:

1 Pkg. Frozen Strawberries and
stir until it starts to thicken
and strawberries are thawed. Let
set until well set, then use
Mixer until well mixed. Add 1 Pkg.
Dream Whip that is mixed as directed.
Mix this into jello mixture. Blend
well. Chill

MY NEIGHBOR, STRIDING PURPOSFULLY
TOWARD HIS GARDEN WITH A SEED
CATALOG IN HIS HAND, EXPLAINED,
"I'M GOING TO SHOW IT TO MY TOMATOES".

RASPBERRY SHERBERT MOLD

Connie Martz

- 1 10 oz. Pkg. Frozen Raspberries
- 1 3 oz. Pkg. Raspberry Jello
- 1 Pt. Raspberry Sherbert
- 1 Cup Sour Cream
- 1 Tbsp. Lemon Juice
- 2 Tbsp. Powdered Sugar
- $\frac{1}{4}$ Cup Chopped Pecans
- $\frac{1}{2}$ Cup Coconut

Drain frozen raspberries. Reserve the syrup. Add enough water to syrup to make 1 Cup. Heat to boiling and pour over jello. Stir until dissolved add Sherbert, stir until melted. Set aside $\frac{1}{4}$ Cup Raspberries and add rest to jello mixture. Pour into mold.

CRANBERRY SALAD

- 1 Pkg. Cranberries
- 2 Oranges
- 2 Cups Sugar
- 1 Lg. Box Lemon or Cherry Jello
- 1 Cup Hot Water
- Add Chopped Apples, Celery & Nuts

Grind Cranberries and oranges. Let stand in sugar for 1 hour.

Dissolve jello in boiling water. Add to cranberries & oranges mixture. Add chopped apples, celery and nuts. Put in large mold and let set in refrigerator.

24 HOUR SALAD

Lois Powney

- 1 Cup Pineapple (Drained)
- 1 Cup Mandarin Oranges
- 1 Cup Green Grapes
- 1 Cup Marshmellow (Mixture)
- 1 Cup Coconut
- 1 Cup Sour Cream ($\frac{1}{2}$ Pt.)
- $\frac{1}{4}$ Cup Sugar

Combine all ingredients and chill
24 hours before serving.

ELEANOR ROOSEVELT: "NO ONE CAN MAKE
YOU FEEL INFERIOR WITHOUT YOUR
CONSENT."

CHERRY SALAD

Mary VanderHyde

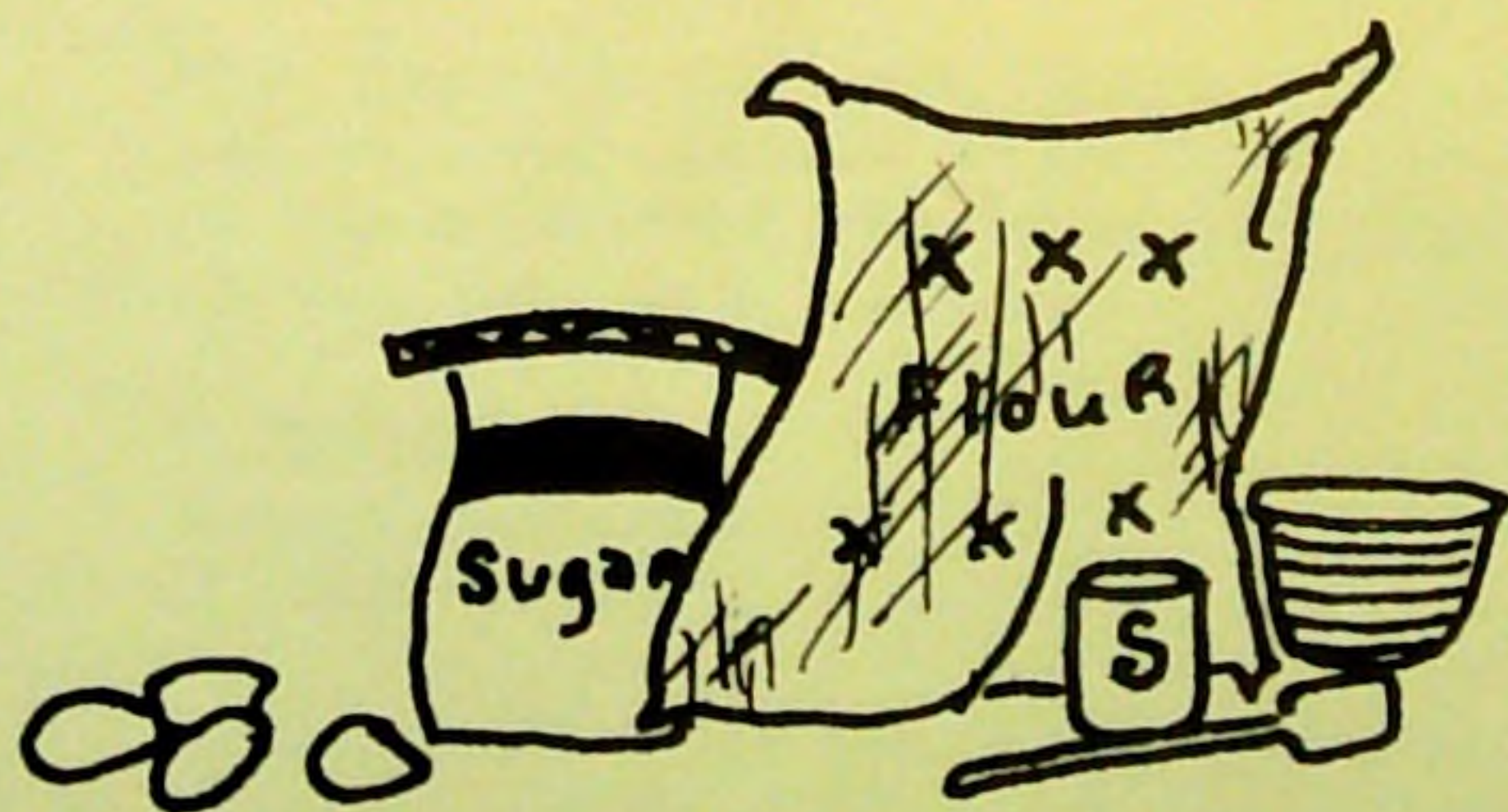
- 1 16 oz. Can Dark Cherries
 - 1 15 oz. Can Pienapple Tidbits
- Drain both of these, but save juice

- 1 Egg (Beaten)
- $\frac{1}{4}$ Cup Combined Fruit Juices
- 2 Tbsp. Lemon Juice
- 2 Tbsp. Sugar
- Dash Salt
- $\frac{1}{2}$ Cup Sour Cream
- $\frac{1}{2}$ Cup Pecans
- 1 Cup Marshmallows (Tiny Size)

Combine in sauce pan: Juice, lemon
juice, egg, sugar and salt. Cook
over medium heat, stirring constantly
until thick. Cool.

Fold Sour Cream into this mixture
and then stir in the other ingredients.
Cool approximately one hour before
serving.

Cakes



BIBLE CAKE
Sally Markley

$\frac{1}{2}$ Lb. Judges 5:25
2 Cups Jeremiah 6:20
 $\frac{1}{2}$ Dozen Jeremiah 17:11
 $3\frac{1}{2}$ Cups I Kings 4:22
Pinch of Leviticus 2:13
2 tsp. Amos 4:5
 $1\frac{1}{2}$ Cups Judges 4:19
2 Cups Nahum 3:12
2 Cups I Samuel 30:12
2 Cups Numbers 17:8
2 tsp. I Samuel 14:25
II Chronicles 9:9 to taste

See Proverbs 23:14 (Baking Powder
may be substituted for Amos 4:5)
Bake $1\frac{1}{2}$ to 2 hours.

COFFEE CAKE
Pamala Marmion

Cream: 1 Cup Margarine
 $1\frac{1}{2}$ Cups Sugar

Add: 3 Eggs

Add Alternately: $3\frac{1}{4}$ Cup Flour
4 tsp. Baking Powder
1 Lg. Pet Milk

Mix Thoroughly. Pour about $\frac{1}{4}$ of
batter into greased angel food pan
or Bundt pan and sprinkle with some
of the following mixture:

$\frac{1}{2}$ Cup Sugar
1 tsp. Cinnamon
1 Tbsp. Cocoa

Repeat with rest of batter and sugar
mixture. Bake 350° for 1 hour (55
minutes if using Bundt pan). Cool
and remove from pan.

COOKIE SHEET CAKE & CHOCOLATE ICING
ILA ISENHOFF

2 Cups Flour
2 Cups Sugar
 $\frac{1}{2}$ tsp. Salk
2 Sticks Oleo
1 Cup Water
3 Tbsp. Cocoa
2 Eggs (well Beaten)
1 tsp. Soda
 $\frac{1}{2}$ Cup Buttermilk
1 tsp. Vanilla
1 tsp. Cinnamon

Sift flour, measure, resift with sugar and salt. In sauce pan put oleo, water, and cocoa. Bring to boil and pour over flour mixture. In another bowl put eggs, soda, buttermilk and vanilla. Add to above mixture and mix well. Add cinn. Bake in greased & floured shallow cookie sheet $15\frac{1}{2} \times 10\frac{1}{2} \times 1$. Bake 20 min. at 350° Start icing last 5 minutes cake is baking.

CHOCOLATE ICING (Continued)

Mix in sauce pan:

1 Stick Oleo
3 Tbsp. Cocoa
6 Tbsp. Milk

Heat but do not boil. Remove from heat and add 1 box powdered sugar, $\frac{1}{2}$ cup chopped nuts, 1 tsp. vanilla. Mix well. Frost cake as soon as removed from oven.

TO KEEP YOUR MARRIAGE BRIMMING WITH
LOVE IN THE LOVING CUP. WHENEVER
YOU'RE WRONG, ADMIT IT. WHENEVER
YOUR RIGHT, SHUT UP.

Ogden Nash

MOCK ANGEL FOOD CAKE

Ruth Roettger

1 Cup Flour
3 tsp. Baking Powder
Vanilla to taste
1 Cup Sugar
Pinch of Salt

Scald 3/4 cup milk, pour over all ingredients and beat all of a few minutes.

Fold in Whites of 2 Eggs that have been beaten stiff. Do not beat mixture anymore. Do not grease pan. Pour in bread pan. Bake 325° for 45 minutes.

POOR MAN'S CAKE

Helen Dillinger

2 Cups Shortening
2 Cups Water
2 Cups White Sugar
1 Cup Raisins
1 tsp. Cinnamon
1 tsp. Nutmeg
1/2 tsp. Cloves (Ground)

Bring to a good boil then cool.
When cool add:

2 tsp. Soda
4 Tbsp. Hot Water
3 Cups Flour
1 tsp. Baking Powder

Put in long cake pan, sprinkle 3/4 Cup Brown Sugar, small Pkg. Choc. Chips over the top and bake for 40 minutes at 375°.

PRUNE CAKE
Cookie Souter

1 Cup Oil
1½ Cups Sugar
3 Eggs
2 Cups Flour
1 tsp. Soda
½ tsp. Cinnamon
½ tsp. Cloves
½ tsp. Allspice
1 Cup Buttermilk
1 Cup Cooked Prunes
1 tsp. Vanilla

Add all ingredients in order.
Bake at 300° for 1 hour. Use a
9 x 13 pan. Put topping on warm
cake.

Topping:

1 Cup Sugar
½ tsp. Soda
½ Cup Buttermilk
¼ Cup Oleo

PRUNE CAKE (Continued)

1 tsp. Vanilla

Boil 1 minute. Spoon over hot cake.
Serve with whipped topping.

WACKY CAKE
Cookie Souter

1½ Cups Flour
1 Cup Sugar
1 tsp. Soda
3 Tbsp. Cocoa
1 tsp. Salt
Mix together

5 Tbsp. Melted Oleo
1 tsp. Vinegar
1 tsp. Vanilla
1 Cup Water

Mix wet and dry ingredients. Bake
at 350°.

APPLE CAKE
Jeanette Robinson

2 Cups Sugar
½ Cup Butter
2 Eggs
2 Cups Flour
1 tsp. Soda
3 tsp. Cinnamon
1 tsp. Nutmeg
1 tsp. Salt
4 Cups Chopped Apples (Peel First)
1 Cup Nuts
1 Cup Raisins

Beat sugar, butter, and eggs together. Sift flour, soda, cinnamon, nutmeg and salt; add to sugar mixture. Stir in apples, raisins and nuts. Place in greased 9 x 13 inch pan. Bake 15 minutes at 350° - then 45 minutes at 300°. Cover with topping when cool.

Topping:

Continued

APPLE CAKE TOPPING (Continued)

1 Stick Butter
2 Tbsp. flour
1 tsp. Vanilla
½ Cup Brown Sugar
½ Cup White Sugar
1 Cup Water

Cook until thickened.

DUMP CAKE
Connie Martz

1 Lg. Can Cherry Pie Filling
1 Lg. Can Crushed Pineapple (Undrained)
1 Box Gold Cake Mix
1 Cup of Oleo, Melted pour over
cake mix
1½ Cups of coconut
½ Cup Pecans

Bake 325° for 50 to 60 minutes.

1 1/2 cups sifted flour
3/4 cup granulated sugar
1/4 cup brown sugar
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. salt
1/2 cup cooking oil
1 jar strained prunes (4-3/4 oz.)
or 1/2 cup
1 egg
1 tsp. vanilla
1/2 cup chopped walnuts

1 cup raisins

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

1/2 cup cold water

PRUNE-SPICE CAKE

PRUNE-SPICE CAKE
Marguerite Beeman

- 1 1/2 Cups Sifted Flour
- 3/4 Granulated Sugar
- 1/4 Cup Brown Sugar
- 1 tsp. Baking Powder
- 1/2 tsp. Baking Soda
- 1/2 tsp. Cinnamon
- 1/4 tsp. Ginger
- 1/4 tsp. Salt
- 1/2 Cup Cooking Oil
- 1 Jar Strained Prunes (4-3/4 oz.)
or 1/2 cup
- 1 Egg
- 1 tsp. Vanilla
- 1/2 Cup Chopped Walnuts

In mixer bowl, sift together first 8 ingredients. Add oil, 1/2 cup cold water, prunes, egg and vanilla. Blend, then beat 1 minute at medium speed. Turn batter into greased and floured 9x9x2 inch baking pan. Sprinkle nuts on top of batter. Bake 350° for 30 minutes. Cool

Bake 325° for 20 to 30 minutes.

1 cup raisins

1/2 cup cold water

1/2 cup cold water

1 cup of sugar, 1/2 cup cold water

1 box cold cake mix

1 1/2 cup cold water (undiluted)

1 1/2 cup cold water (undiluted)

1 cup cold water

1 cup cold water

1 cup cold water

1 cup cold water

1 cup cold water

1 cup cold water

1 cup cold water

PRUNE-SPICE CAKE (Continued)

in pan.

Combine 1/2 Cup sifted confectioners' sugar, 1/8 tsp. cinnamon and 1 Tbsp. Light Cream. Drizzle over cake.

APPLESAUCE CAKE
Connie Martz

- 1 Cup Sugar
- 1/2 Cup Butter
- 1 Egg
- 1 1/2 Cups Applesauce
- Dates & Nuts to suit taste
- 2 tsp. Soda (In Applesauce)
- 2 Cups Flour
- 1 Cup Raisins

Mix all ingredients together. Bake 375° for 40 minutes or more. Use tube pan

CHOCOLATE CAKE WITH BAKED ON TOPPING
Bonnie Archbald

- 1 Pkg. Duncan Hines or Pillsbury
German Chocolate Cake Mix
Betty Crocker unsatisfactory
- 1 Can Thank You Chocolate Pudding
Not Fuge Type
- 2 Eggs.

Mix according to directions. Place batter in 9x13x3 inch pan. On top of batter sprinkle 1 Cup Choc. Chips, 3/4 Cup Chopped nuts and 1/3 cup light brown sugar. Bake at 350° for 25 to 30 minutes then 325° until toothpick comes out dry. Keeps well and stays moist.

DESSERT OR CAKE RECIPE
Lois DeForest

- 1 Box Jiffy Yellow Cake Mix
- 1 Lg. Pkg. Philadelphia Cream Cheese
- 1 Pkg. Pineapple Cream Instant Pudding
- 1 Can Crushed Pineapple (Drained)
- 2 Cups Milk
- 1 Lg. Container Cool Whip

Bake Cake as directed and cool. Soften Cream cheese in 1/2 cup milk, add remaining milk. Add pineapple pudding to cheese mixture, whip with fork until smooth and thick.

When cake is done, put 1st mixture over cake, then place pineapple on that. Spread cool whip on last.

CHOCOLATE CAKE
Connie Martz

Mix in bowl:
2 Cups Flour
2 Cups Sugar

In a Pan Mix:

1 Stick Butter
 $\frac{1}{2}$ Cup Shortening
 $3\frac{1}{2}$ Tbsp. Cocoa
1 Cup Water

Bring to boil and add to flour and sugar. Mix in $\frac{1}{2}$ cup buttermilk, 1 tsp. vanilla and 1 tsp. soda, 2 beaten eggs. Mix together and bake

Make frosting 10 minutes before cake is done.

Mix in Pan: 1 Stick Butter
 $3\frac{1}{2}$ Tbsp. Cocoa
6 Tbsp. Can Milk

CHOCOLATE CAKE (Continued)

Bring to boil and remove from heat.
Add: 1 tsp vanilla
1 Box Powdered Sugar
1 Cup Nuts

Mix well and pour over cake while hot.

ANGEL FOOD CAKE SURPRISE
Jean Swanson

2 Pkgs. Strawberry Jello (Small Pkg)
2 Cups Hot Water
1 Pkg. Frozen Strawberries (1 Pt.)
1 Can Crushed Pineapple & Juice (Small)

Set until syrupy in Lg. tupperware mixing bowl. Push Angel Food Cake in Jello mixture cover and let set until firm. Turn out on plate and frost with Dream Whip.

ORANGE CHIFFON CAKE
Connie Martz

2½ Cup Cake Flour or 2 Cups
Gold Medal Flour
1½ Cup Sugar
3 tsp. Baking Powder
1 tsp. Salt
½ Cup Salad Oil
5 Egg Yolks with Cake Flour
or 7 yolks with regular flour
¾ Cup Cold Water
3 Tbsp. Grated Orange
1 Cup Egg Whites (7 or 8)
½ tsp. Cream of Tarter

Bake 325° for 55 minutes then
350° for 10 to 15 minutes longer.
Cool inverted

Blend flour, sugar, Baking Powder,
and Salt in bowl. Make a well and
add oil, egg yolks, water and rind.
Beat with spoon until smooth.

Measure egg whites and cream of
tarter into lg. mixing bowl. Beat

ORANGE CHIFFON CAKE (Continued)

until whites form stiff peaks. Pour
egg yolk mixture gradually over
beaten whites, gently folding with
scraper just until blended. Pour
into ungreased tube pan. Bake.

GUM DROP FRUIT CAKE
Sally Markley

1 Lb. Cut up & floured gum drops
remove black ones.
1 Lb. Raisins Boiled & Cooked
1 Cup Applesauce (Sweet)
1 Cup Butter or Oleo
1 Cup Brown Sugar
2 Eggs
½ tsp. Salt
1 tsp. Soda

1 Tsp. Cinnamon
2 Cups Flour (Sift)
½ Lb. Nuts (Chopped)

Place ingredients in 10 inch tube
pan. Bake 350° for 1 hour. After
1 hour check with toothpick to see
if it is done. It may take more
time (1¼ to 1½ hours).

FRUIT CAKE
Connie Martz

Sift together:

4 Cups Flour
½ tsp. Baking Powder
1½ tsp. Salt
1½ tsp. Cinnamon
1 tsp. Nutmeg

Add:

24 oz. Pecans 1½ Lb. Mixed Fruit
1 Lb. White Raisins

Cream:

1 Cup Butter gradually add 2½ Cups
Sugar cream until light & fluffy.
Add 6 eggs one at a time beating
well after each one. Add 10 oz
bottle brandy.

Add to fruit mixture, turn into
10" tube pan or 2 loaf pans. Bake
275° 2 ¾ to 3 hours. About ½
hour before cake is done brush top
with honey or light syrup. Decorate
with fruit and return to oven to finish
baking. Cool completely. Store
in cool place several weeks.

MAHOGANY CHIFFON CAKE
Connie Martz

¾ Cup Boiling Water
½ Cup Cocoa
1 ¾ Cup Sugar
1½ tsp. Soda
1 tsp. Salt
1 ¾ Cup Flour
½ Cup Salad Oil
7 unbeaten egg yolks
1 Cup Egg Whites (7or8)
2 tsp. vanilla
½ tsp. Cream of Tarter

Mix Boiling Water & cocoa, cool.
Blend, flour, sugar, soda and salt.
Add oil, egg yolks, vanilla and
cocoa; beat until smooth.

Beat egg whites & Cr. of Tarter until
form stiff peaks. Pour egg yolk mix-
ture gradually over whites, gently
folding in until blended. Place in
ungreased pan. Bake 325° for 55 min.
350° for 10 to 15 min. longer.

DUMP CAKE
Lois Powney

- 1 Can Thank You Peach Pie Filling
- 1 Can Crushed Pineapple (Same Size)
- 1 Pkg. Betty Crocker Butter Brickle
Cake Mix
- 1 Stick Oleo (Melted)

Layer in 9 x 13 inch pan. Pie filling,
Pineapple with juice, cake mix (dry).
Drizzle melted oleo over top. Bake
350° for 55 minutes. Serve warm or
cold with whipped topping or ice cream.

OUR DIET OF THE MONTH - DON'T EAT!!

CARROT CAKE
Ruby Guelzo

- 2 Cups Flour
- 2 Cups Sugar
- 3 Cups Grated Carrot
- 2 tsp. Cinnamon
- 2 tsp. Soda
- ½ Cup Wesson Oil
- ½ Cup Nuts
- 4 Eggs
- 1 tsp. Salt

Mix and bake 325° for 45 minutes.

Cream Cheese Frosting:

- ½ Stick Oleo
- 2 tsp. Vanilla
- 1 8 oz. Cream Cheese
- 1 Box Powdered Sugar

Mix until creamy.

GRANDMA DARROWS CAKE

Jean Swanson

3/4 Cup Boiling Water
3 tsp. Cocoa
Mix and set aside to cool

1 Cup Sugar (White)
1 Cup Sugar (Brown)
2 eggs
1/2 tsp. Salt
1 tsp. Vanilla
1/2 Cup Crisco
Mix this with cocoa mixture.

Add:

1 tsp. Soda
1 Cup Buttermilk
1 1/2 Cup Walnuts
2 Cups Flour
Mix this with above mixture.

Bake 400° for 10 minutes. Then
350° for 30 to 35 minutes.

LEMON CAKE

Jean Swanson

1 Pkg. Lemon Cake Mix
1 Pkg. Lemon Jello
4 Eggs
3/4 Cup Salad Oil
3/4 Cup Cool Water

Beat well all together and bake
35 to 40 minutes at 375°. Take out
of oven and let set one minute.
Prick holes in top of cake and
drizzle glaze over cake.

Glaze:

2 Cups Powdered Sugar
4 Tbsp. Lemon Juice

QUICK BLUEBERRY COFFEE CAKE

Bonnie Haan

2 Cups Flour
1 Stick Oleo
1 Cup Sugar
 $\frac{1}{2}$ tsp. Salt
2 tsp. Baking Powder
Crumble these ingredients together.

Add 1 beaten egg in 1 cup milk to
above mixture. Fold in 1 cup
Blueberries that have been drenched
in flour. Put in 9 x 13 pan (Greased).

Topping:

$\frac{1}{2}$ Cup Sugar
 $\frac{1}{3}$ Cup Flour
 $\frac{1}{2}$ Stick Oleo
 $\frac{1}{2}$ Cup Nuts

Sprinkle on top of batter in pan.
Bake 350° for 50 minutes or until
lightly browned.

APPLE COFFEE CAKE

Sally Markley

$\frac{1}{2}$ Cup Oleo
1 Cup Sugar
2 Eggs
 $1\frac{1}{2}$ tsp. Salt
1 Tbsp. Soda in 2 Tbsp. Sour Milk
 $\frac{1}{2}$ tsp. Salt
2 Cups Flour
1 tsp. Vanilla
2 Cups Chopped Apples

Mix and put in tube pan. Add topping
and bake 1 hour in oven at 325°.

Topping:

2 Tbsp. Flour
2 Tbsp. Sugar
1 tsp. Cinnamon

QUICK BLUEBERRY COFFEE CAKE

Bonnie Haan

2 Cups Flour
1 Stick Oleo
1 Cup Sugar
 $\frac{1}{2}$ tsp. Salt
2 tsp. Baking Powder
Crumble these ingredients together.

Add 1 beaten egg in 1 cup milk to
above mixture. Fold in 1 cup
Blueberries that have been drenched
in flour. Put in 9 x 13 pan (Greased).

Topping:

$\frac{1}{2}$ Cup Sugar
 $\frac{1}{3}$ Cup Flour
 $\frac{1}{2}$ Stick Oleo
 $\frac{1}{2}$ Cup Nuts

Sprinkle on top of batter in pan.
Bake 350° for 50 minutes or until
lightly browned.

APPLE COFFEE CAKE

Sally Markley

$\frac{1}{2}$ Cup Oleo
1 Cup Sugar
2 Eggs
 $1\frac{1}{2}$ tsp. Salt
1 Tbsp. Soda in 2 Tbsp. Sour Milk
 $\frac{1}{2}$ tsp. Salt
2 Cups Flour
1 tsp. Vanilla
2 Cups Chopped Apples

Mix and put in tube pan. Add topping
and bake 1 hour in oven at 325°.

Topping:

2 Tbsp. Flour
2 Tbsp. Sugar
1 tsp. Cinnamon

TOPSY TURVY CUP CAKES

Bonnie Haan

1 8 oz. Pkg. Cream Cheese
1 Egg
1/3 Cup Sugar
1/8 tsp. Salt
1 6 oz. Pkg. Choc. Chips

Mix Cr. Cheese with egg, sugar & salt. Beat this mixture. Stir in Choc. Chips.

1½ Cup Flour
1 tsp. Baking Soda
½ tsp. Salt
1 Cup Sugar
¼ Cup Cocoa
1 tsp. Vanilla
1/3 Cup Oil
1 Cup Water
1 Tbsp. Vinegar

Sift together flour, soda, salt & sugar, cocoa. Add vanilla, oil, water & vinegar. Beat until well

TOPSY TURVY CUP CAKES (Continued)

combined. Fill cup cake tins ½ full of cocoa mixture. Top with 1 Tbsp. Cheese mixture. Bake in 350° oven for 30 - 35 minutes. Needs no frosting.

LEMON CUPS

Fran Roettger

1 Tbsp. Butter
1 Cup Sugar
3 Eggs Separated
1½ Cup Milk
4 Tbsp. Flour
Juice of 1 Lemon

Cream butter & sugar, add egg yolks and beat. Add flour & milk alternately, then lemon juice. Fold in beaten egg whites. Fill custard cups and bake 25 minutes at 350°.

FROSTING
Connie Martz

1 Cup Sugar
 $\frac{1}{4}$ tsp. Salt
 $\frac{1}{2}$ tsp. Cream of Tarter
2 Unbeaten Egg Whites
3 Tbsp. Water
1 tsp. Vanilla

Put all ingredients in sauce pan.
Boil water in large pan. Put
mixture pan over top. Place on
mixer and beat 4 minutes at high
speed .

Variations:

Carmel - use 1 Cup Brown Sugar in-
stead of white

Marashino - use 3 Tbsp. Cherry Juice
instead of water, add chopped
cherries before spreading.

WHIPPED CREAM FROSTING
Connie Martz

Cook until thick $\frac{1}{2}$ Cup Milk and 3
Tbsp. Flour. Cool. Beat. Add
 $\frac{1}{2}$ Cup shortening ($\frac{1}{4}$ Cup Oleo and
 $\frac{1}{4}$ Cup Crisco), and $\frac{1}{2}$ Cup Sugar;
beat.

FUDGE CAKE
Pamala Marmion

Melt 1 Stick Oleo
Add:

4 Tbsp. Cocoa
1 Cup Sugar
2 Eggs
 $\frac{3}{4}$ Cup Flour

Bake 350° for 25 to 30 minutes.
Frost while slightly warm.

SOUR CREAM COFFEE CAKE

Marj Harding

¼ Lb. Butter or oleo
1 Cup Sugar
2 Eggs
1 Cup Sour Cream
1 tsp. Vanilla
2 Cups Sifted Flour
1 tsp. Baking Powder
1 tsp. Baking Soda
¼ tsp. Salt

Cream sugar and butter. Add eggs, then cream and vanilla. Sift dry ingredients and add to cream mixture. Put ½ mix into ungreased spring form pan. Add ½ topping then remaining batter and topping. Bake 45 minutes at 350°.

Topping:

½ Cup nuts
¼ Cup Sugar
1 tsp. Cinnamon

FROSTED CAKE

Mary VanderHyde

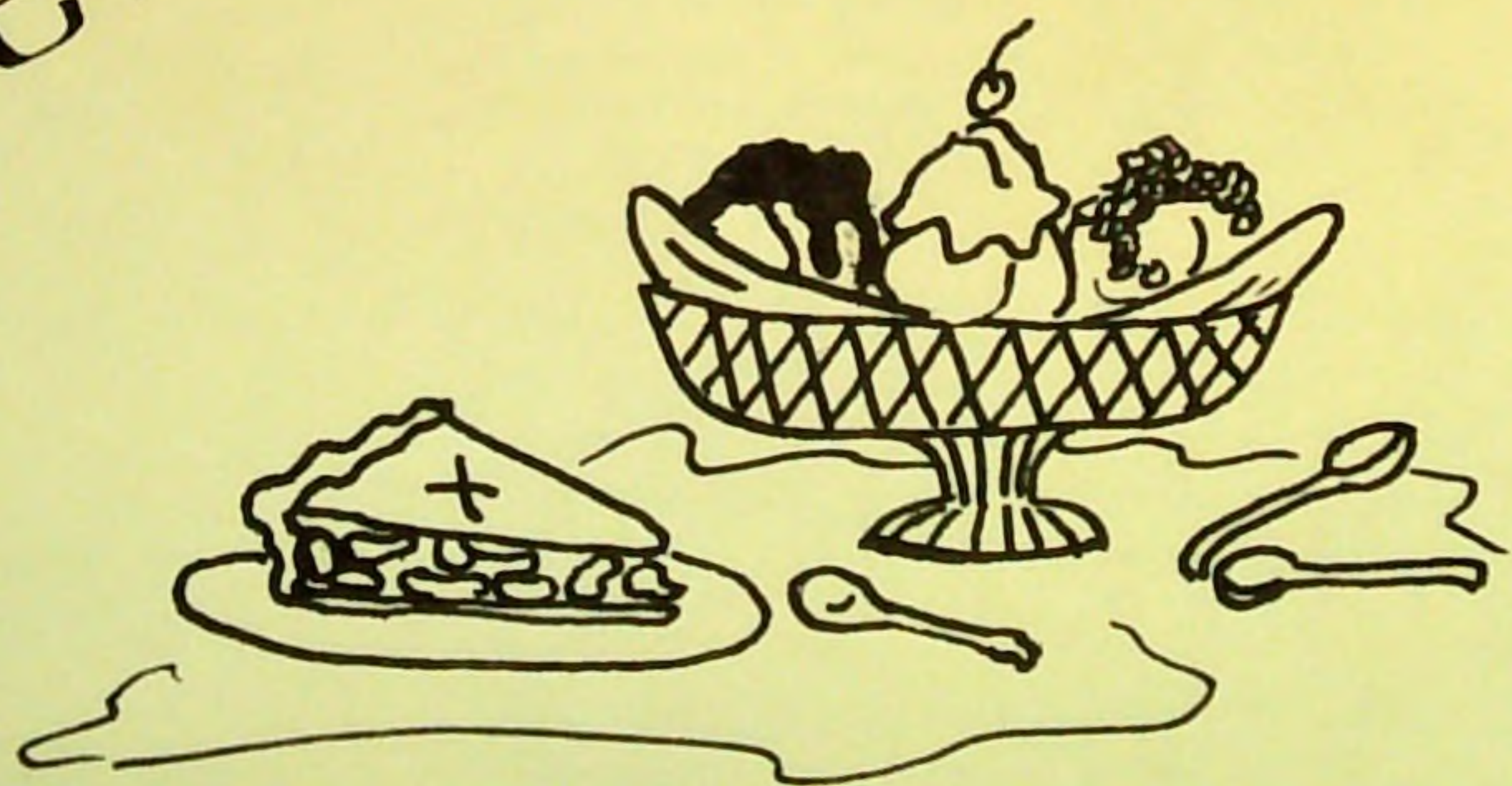
1 Pkg. Pillsbury Fluff Frosting
1 Pkg. Bakers Cookie Coconut
1 Fudge Cake Mix

Mix cake as directed. Mix Fluff Frosting mix as directed adding coconut.

Pour cake mix in tube pan. Pour Frosting mixture on top of cake batter. Do not let frosting touch sides of pan.

Bake 350° for 45 to 55 minutes. Cook for 15 minutes then turn cake over.

Pies Desserts



APPLE CRUNCH

Sylvia Verway

Beat Together:

1 Egg
 $\frac{1}{2}$ Cup Brown Sugar
1 tsp. Vanilla

Mix together, then add to Egg
Mixture:

$\frac{1}{4}$ Cup Flour
 $1\frac{1}{4}$ tsp. Baking Powder
 $\frac{1}{2}$ Cup Chopped Nuts
1 Cup Chopped Apples

Pour into greased 9 x 11 inch or
8 x 9 inch shallow baking dish.
Bake 325° for 30 minutes.

Serve warm or chilled topped with
whipped cream if desired.

NO SUGAR BLANC MANGE DESSERT

Sylvia Verway

In small sauce pan sprinkle 2 Env.
unflavored gelatin over $\frac{1}{2}$ cup cold
water. Let soften 3 min. Add 6
whole cloves and 1 (1-inch) stick
cinnamon. Heat over low heat,
stirring constantly until gelatin
is dissolved and mixture comes to
a boil.

Remove from heat. In a bowl combine
 $2\frac{1}{2}$ Cups Skim Milk, 1 Cup Evaporated
Skim Milk and 1 tsp. vanilla. Remove
spices from gelatin mixture and
discard. Stir gelatin mixture into
milk.

Add artificial sweetener to taste
(Approx. 1 tsp.) pour into 4 cup
mold or 6 individual dessert dishes.
Refrigerate 4 hours or until set.

Serves 6

CHERRY OR BLUEBERRY PUDDING

Ruby Guelzo

Make Batter of:

1 Cup Sugar
1 tsp. Soda
1 Tbsp. Butter
2 Cups Flour
1 Cup Sour Milk

Pour batter into greased pan
9 x 13 inch. Cover with 1 Pt.
Fruit and $\frac{1}{2}$ Cup Sugar. Dot
with butter.

Over this mixture pour 1 Cup
Boiling Water. Bake at 375°
for 35 minutes.

ENGLISH PLUM PUDDING

Sylvia Verway

2 Cups Flour
1 Cup Raisins
1 Cup Currants
 $\frac{1}{2}$ Cup Candied Fruits
 $\frac{1}{4}$ Lb. Chopped Suet (1 Cup)
 $\frac{1}{2}$ Cup Brown Sugar
1 tsp. Cinnamon
 $\frac{1}{4}$ tsp. Mace
 $\frac{1}{4}$ tsp. Nutmeg

Mix Well. Stir in:

1 Cup Grated Carrot
1 Tbsp. Karo
 $\frac{1}{2}$ Cup Sour Milk or Buttermilk

Place in two molds or coffee tins.
Cover with aluminum foil (Tightly).
Place on racks & steam 3-4 hours.
If Pressure Cooker is used, place on
rack with water to bottom of bowl,
cook with vent open 25 min. then 1 hr.
at 15 Lbs. pressure. Serve reheated
with custard sauce.

PUMPKIN PIES
Connie Martz

6 Eggs
2 Lb. Pumpkin
1½ Cup Sugar
1 tsp. Salt
1 tsp. Cinnamon
Dash of All Spice
1 tsp. Nutmeg
1 tsp. Ginger
½ tsp. Cloves
2 Tbsp. Butter
3-1/3 Cups Milk

Beat eggs. Add Libby's Pumpkin, sugar, salt, cinnamon, nutmeg, ginger and cloves. Heat butter and milk until butter melts. Add to pumpkin mixture. Pour into pie crust. Bake 450° for 15 minutes, then 350° for 45 minutes.

FRENCH SILK CHOCOLATE
Jeanette Robinson

Cream:
¾ Cup Butter
1 Cup Plus 2 tsp. Sugar

Blend in 1½ square Chocolate, melted and cooled.

Add 3 eggs, one at a time, beating five minutes after each addition.

Turn into cooled pie shell. Top with Cool Whip.

Chill one to two hours.

HEATH BAR DESSERT

Pamala Marmion

5 Heath Bars (I use 10)
2 Half Pints Whipping Cream
2 Pkgs. Lady Fingers

Chop Heath Bars fine. Whip cream and sweeten. In a 9 x 13 pan, cover bottom with Lady Fingers, layer Heath Bars and whipped cream alternately, topping with Heath Bars.

PECAN PIE

Gloria Cok

2 Egg Whites
1 Cup Sugar
1 tsp. Vanilla
1 Cup Pecans (Chopped)
20 Ritz Crackers Crushed

Beat egg whites until stiff. Add sugar and vanilla. Mix crackers and nuts with spoon into egg whites. Bake in greased pie pan at 350° for 25 minutes.

PISTACHIO DESSERT

Jean Swanson

Crush 60 Ritz Crackers with $1\frac{1}{2}$ Sticks melted Oleo. Pack mix in bottom of 9 x 13 pan. Use $\frac{2}{3}$ of crumbs for bottom.

Beat $1\frac{1}{2}$ Cups Milk with 2 Pkgs. Pistachio Instant Pudding.

Add 1 Qt. Vanilla Ice Cream (Soft).
Add $\frac{1}{2}$ container (Lg.) Cool Whip.
Put over crackers.

Sprinkle left over crumbs on top.

RUBARB CUSTARD PIE

Connie Martz

Crust for 9" Pie (Top & Bottom).

Beat slightly: 3 Eggs and add $2\frac{2}{3}$ Tbsp. Milk. Mix together, and stir in 2 Cups Sugar, 4 Tbsp. Flour and $\frac{3}{4}$ tsp. Nutmeg. Mix in 4 Cups cut-up Rubarb. Dot with 1 Tbsp. Butter.

Bake at 400° for 50 to 60 minutes.

Cookies
Candy



ALMOND BARS
Pamala Marmion

$\frac{1}{2}$ Lb. Oleo
 $\frac{1}{2}$ Lb. Almond Paste
2 Eggs (Large)
2 Cups Sugar
2 Cups Flour

Bake 1 hour at 300° in
greased pan.

BUTTERSCOTCH BARS
Jeanette Robinson

Mix Well:
2/3 Cup Melted Shortening
Add 3 Eggs - beat after each
2 $\frac{1}{4}$ Cup Brown Sugar
Add:
2-3/4 Cup Flour
2 $\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{2}$ tsp. Salt
Stir in:
1 Cup Nuts
1 Pkg. Chocolate Chips
Bake 350° about 23 minutes.

CRUNCHY COOKIES
Ruby Guelzo

1 Cup Butter or Oleo
1 Cup White Sugar
1 Cup Brown Sugar
1 Egg
1 tsp. Vanilla
2 Cups Sifted Flour
2 tsp. Soda
3/4 tsp. Salt
1 $\frac{1}{2}$ Cup Oatmeal
1 Cup Coconut
3/4 Cup Nuts

Cream butter & sugar. Add vanilla
and egg. Add other ingredients and
mix well. Chill 3 to 4 hours.
Form into balls 1" in diameter.
Bake 375° 10 to 12 minutes.

LARGE SUGAR COOKIES

Jean Swanson

1½ Cup Sugar
½ Cup Oleo
2 Eggs
¼ tsp. Salt
4 Cups Flour
1 tsp. Vanilla
¼ tsp. Nutmeg
¾ Cup Buttermilk with 2 tsp.
Soda

Cream Sugar, Oleo and Eggs. Add salt, vanilla, nutmeg, buttermilk & soda. Add flour to make a stiff dough, not dry. Cool 1 hour.

Roll out, sprinkle with cinnamon and sugar. Bake 350° for 10 minutes. Will not be brown.

RAISIN FILLED COOKIES

Jackie Sorensen

1 Cup Brown Sugar
1 Egg
1 tsp. Vanilla
1 tsp. Baking Powder
¾ Cup Shortening
4 Tbsp. Water
2 Cups Flour (More to make easy to roll)
Mix above together.

Filling:

1 Cup Raisins
1 Cup water
1 Cup White Sugar
3 Tbsp. Butter or Oleo
Boil water and raisins and sugar 5 minutes. Add butter, thicken with 5 Tbsp. Flour.

Roll out dough and cut with cutter in round circles. Fill with Tbsp. filling. Cover with top circle, pinch with fork.

BUTTER COOKIES
Patty Walker

1 Lb. Butter
4 Cups Flour
4 Egg Yolks
1 tsp. Vanilla
 $\frac{1}{2}$ tsp. Salt
1 Cup Sugar

Mix Butter & Flour. Add remaining ingredients. Chill at least 1 hour. Roll $\frac{1}{4}$ thick and cut with cookie cutter.

Bake at 350° just until slightly brown. Roll in powdered sugar while warm.

RANGER COOKIES
Wilma Stringham

1 Cup Shortening
1 Cup White Sugar
1 Cup Brown Sugar
2 Eggs
1 tsp. Vanilla
2 Cups Flour
1 tsp. Soda
 $\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{2}$ tsp. Salt
2 Cups Quick Oats
2 Cups Rice Krispies
1 Cup Coconut

Cream shortening and sugars, add eggs and vanilla. Mix until smooth. Add flour sifted with soda, salt & baking powder. Mix thoroughly. Add oatmeal, rice krispies & coconut. Mold with hands into balls the size of a walnut.

Place on cookie sheet, press slightly. Bake 350° - Makes about 8 dozen.

SUGAR COOKIES

Irene VanValkenburg

1 Cup White Sugar
1 Cup Brown Sugar
1½ Cup Shortening
Cream together.

Add 2 Eggs (Well Beaten) to sugar mixture. Beat well together.

1 tsp. Soda dissolved in 2 Tbsp.
vinegar
4 Cups Flour
2 tsp. Baking Powder
¼ tsp. Salt
1 tsp. Vanilla
1 tsp. Almond

Stir together. Can be rolled or use a cookie press. These make nice X-mas Cookies with colored sugar placed on before baking.

Bake 375° 10 to 15 minutes.

SUGAR COOKIES

Wilma Stringham

Cream ½ Lb. oleo and 1 Cup sugar.
Add 1 ¾ Cups flour (Sifted) with
½ tsp. baking soda.

Drop by teaspoon on cookie tins.
Press lightly with fork. Sprinkle
with colored sugar. Bake 350° until
brown. Makes 4 dozen.

SOME OF THE SWEETEST MEMORIES OF
HOME ARE BOUND UP WITH "MOTHER'S
COOKIE JAR".

SOFT RAISIN COOKIES
Cookie Souter

1 Cup Boiling Water
1½ Cup Raisins
½ Cup Shortening
1½ Cup Brown Sugar
2 Eggs
1 tsp. Vanilla
1 tsp. Cinnamon
½ tsp. Cloves
¼ tsp. Salt
½ Cup Nuts
3 Cups Flour
1 tsp. Soda

Wash raisins in hot water,
squeeze them - simmer in 1 Cup
Boiling Water for 10 minutes.
Let Cool.

Cream shortening & sugar, add
eggs - beat well - add rest of
ingredients. May be stored 2-3
weeks in refrigerator before baking. -72-
Chill - Bake 350° for 10 minutes.

BLONDE BROWNIES
Connie Martz

2 ¾ Cup Sifted Flour
2½ tsp. Baking Powder
½ tsp. Salt
2/3 Cup Crisco
3 Eggs
1 Box Lt. Brown Sugar
1 Cup Nuts
1 Pkg. Choc. Chips
1 tsp. Vanilla

Melt shortening, add sugar & eggs one
at a time. Beat - add dry ingredi-
ents, choc. chips, nuts & vanilla.
Bake 350° 20 to 25 minutes on large
cookie sheet.

RUSSIAN TEA CAKES
Connie Martz

Mix thoroughly: 1 Cup soft butter,
 $\frac{1}{2}$ Cup Conf. Sugar, 1 tsp. Vanilla.

Sift together and stir in $2\frac{1}{4}$ Cup
Flour, $\frac{1}{4}$ tsp. Salt, $\frac{3}{4}$ Cup finely
chopped nuts. Chill dough.

Roll into 1" balls. Place $2\frac{1}{2}$ "
apart on ungreased baking sheet.
Bake until set, but not brown.
While still warm, roll in conf.
sugar. Cool - roll in sugar
again.

Bake 400° for 10 - 12 minutes.
Makes 4 dozen balls.

CHOP SUEY COOKIES
Cookie Souter

1 Cup White Sugar
1 Cup Brown Sugar
1 Cup Oil
1 Stick Oleo
1 Egg
1 tsp. Salad Dressing
1 tsp. Vanilla

Mix these ingredients together.

Add:

$3\frac{1}{2}$ Cups Flour
1 tsp. Salt
1 tsp. Soda
1 Cup Crushed Corn Flakes
1 Cup Oatmeal
1 Bottle (Diced) Marc. Cheerios
16 oz. Pkg. Choc. Chips
 $\frac{1}{2}$ Cup nuts

Form into balls, press with fork.
Bake 350° for 12 - 15 minutes on
greased cookie sheet.

POTATO CHIP COOKIES
Connie Martz

3/4 Cup Margerine
3/4 Cup White Sugar
1 Egg Yolk
1 tsp. Vanilla
1½ Cups Flour
3/4 Cup Crushed Potato Chips
½ Cup Nuts

Make into roll and refrigerate.
Slice or form into balls and press
down with glass or fork.

Bake 10-15 minutes at 350°.

KEEP A WHITE SOCK IN YOUR BATH-
ROOM AND PUT ALL SMALL PIECES OF
SOAP INTO IT. TIE A KNOT AT THE
OPEN END OF THE SOCK AND USE AT
BATHTIME FOR KIDDIES.

ORANGE CARROT COOKIES
Connie Martz

1 Cup Shortening
3/4 Cup Sugar
1 Cup Cooked Mashed Carrots
1 or 2 Eggs
1 tsp. Vanilla
2 Cups Flour
2 tsp. Baking Powder
½ tsp. Salt
3/4 Cup Coconut (Optional)

Cream shortening & Sugar - add
mashed carrots, eggs, vanilla. Stir
in dry ingredients. Drop by tsp.
on greased sheet. Bake 350° to 400°
10 to 20 minutes.

Frosting: Frost while warm

Juice from ½ orange
Grated rind of 1 orange
1 Tbsp. Butter or oleo
1 Cup sifted Conf. Sugar

Combine - spread over cookies.

PINEAPPLE DROP COOKIES

Connie Martz

1 - 14 oz. Drained Crushed Pineapple
Cream together 1 Cup Oleo, 1½
Cup Sugar. Add 2 Eggs, Cream well.
3 Cups Sifted Flour, sift with ½
tsp. Salt, 1 tsp. Soda - add to
egg mixture, with pineapple.
½ Cup Chopped Nuts or coconut.

Bake on greased cookie sheet 2"
apart at 360° for 8 - 10 minutes.

O LORD, REFORM THY WORLD -
BEGINNING WITH ME.

A Chinese Christian's Prayer

LEMON BARS

Connie Martz

1 Cup Flour Bake in 8x8 pan
½ Cup Melted Oleo 20 -25 min.
¼ Cup Powdered Sugar
Mix & Bake at 350°. Combine following:
2 Eggs Beaten
1 Cup Sugar
2 Tbsp. Flour
½ tsp. Baking Powder
3 Tbsp. Lemon Juice

Beat and spread over cooled baked
crumb mixture. Bake 20-25 minutes.
Sprinkle with powdered sugar while
still warm. Cut when cool.

BUCKEYES
Connie Martz

2 Lbs. Peanut Butter
3 Lbs. Powdered Sugar
1 Lbs. Oleo
2 (12 oz) Choc. Chips Pkgs.
3/4 Paraffin Wax (Box)

Mix with hands then chill. Form into balls with fingers. Place on wax paper on cookie sheets. Melt Choc. Chips and 3/4 Box Paraffin Wax. Dip balls into Choc. mixture with toothpicks. Put back on sheets. Chill until set.

TOLL HOUSE KOOKI BRITTLE
Marguerite Beeman

1 Cup Oleo
1½ tsps. Vanilla
1 tsp. Salt
1 Cup Sugar
2 Cups Sifted Flour
1 - 6 oz. Pkg. Semi-Sweet Choc. Morsels (1 Cup)
1 Cup Chopped Walnuts (Medium)

Combine oleo, vanilla and salt - blend well. Beat in sugar. Add flour. Add choc. morsels and 3/4 cup walnuts. Mix well.

Press into ungreased 15 x 10 inch pan. Sprinkle remaining ¼ cup nuts over top and press in lightly. Bake at 375° about 25 minutes or until brown. Cool and break into pieces. Makes about 2 Lbs.

CHOC. SOUR CREAM DROP COOKIES
Connie Martz

$\frac{1}{2}$ Cup Shortening
 $1\frac{1}{2}$ Cup Sugar
2 Eggs
Mix thoroughly, then add:
1 Cup Thick Sour Cream
1 tsp. Vanilla
Sift & stir in $2\frac{3}{4}$ Cup Flour,
 $\frac{1}{2}$ tsp. Soda, $\frac{1}{2}$ tsp. Baking Powder,
 $\frac{1}{2}$ tsp. Salt. Stir in 2 oz.
unsweetened melted choc. Mix in
1 Cup nutmeats. Chill 1 hour.

Drop rounded teaspoon of mixture
2" apart on lightly greased cookie
sheet.

Bake 425° for 8 - 10 minutes.

GERMAN PASTRY SQUARES
Effie L. Nielsen

4 Cups Flour
 $\frac{1}{2}$ Lb. Oleo
Apricot Preserves
1 Cup Crisco
Pinch of Salt
Cottage Cheese

Mix like pie dough, add 1 Lb. Cottage
Cheese (Put through sieve first).
Mix thoroughly. Let set overnight
in refrigerator.

Roll out like thick pie crust, cut
in $2\frac{1}{2}$ inch squares. Place 1 Tbsp
Apricot Preserves in center and fold
over corner wise into triangle,
pinch sides together.

Bake until light to medium brown,
15 minutes at 350° . Shake in bag of
powdered sugar while warm, not hot.

POPCORN BALLS
Cookie Souter

1 Cup Corn Syrup
 $\frac{1}{2}$ Cup Sugar
1 Sm. Pkg. Jello
10 Cups Popped Corn

Boil Syrup & Sugar. Add jello,
let cool. Pour over corn and
shape into balls. Makes about
10 balls.

PEANUT BRITTLE
Jean Swanson

1 Cup Karo Syrup
2 Cups Sugar
Boil until dissolved Add:
 $\frac{1}{2}$ tsp. Salt and 2 cups raw peanuts
Boil until turns light brown.

Remove from heat and add 2 tsp.
soda and $1\frac{1}{2}$ tsp. butter. Pour
on two cookie sheets.

HAND DIPPED CANDY BALLS
Fran Thirkettle

2- $\frac{1}{3}$ Cup Gram Cracker Crumbs
 $1\frac{1}{2}$ Cup nutmeats
1 Cup Peanut Butter
1 Cup Flaked Coconut (1sm. Bag)
1 Lb. Box Powdered Sugar (Sifted)
2 Sticks Oleo (Melted)

Mix together and form into small balls.

Coating Mix: Melt 1 12 oz. Pkg.
Choc. Chips and $\frac{1}{4}$ Lb. Paraffin Wax
over hot water. Leave over water,
using toothpicks; dip each ball into
choc. mixture and set on wax paper
and chill.

WALNUT FROSTIES

1 Cup Sifted Flour (Crust)
2 Tbsp. Powdered Sugar
 $\frac{1}{2}$ Cup (1 Stick) Butter
1 Cup Packed Brown Sugar
 $\frac{1}{2}$ tsp. Baking Powder
 $\frac{1}{8}$ tsp. Salt
1 Cup Coarsly Chopped Walnuts
 $\frac{1}{2}$ Cup Coconut
2 Eggs
2 Tbsp. Flour (Top)

Orange Butter Cream: Combine Flour (1 Cup) and Powdered Sugar in med. bowl: Cream in butter until well blended. Pat firmly and evenly into bottom of 9 x 9 x 2 pan.

Bake 350° 10 minutes. Remove and cool on wire rack 5 min. (oven still on).

Beat eggs slightly in med. bowl

WALNUT FROSTIES (Continued)

stir in brown sugar until well blended then 2 Tbsp. flour, baking powder and salt. Fold in walnuts and coconut. Pour over crust.

Bake 25 minutes longer until top is firm. Cool completely in pan. Frost with cream. Cut 36 squares walnut on each.

Beat 2 Tbsp. melted butter and $1\frac{1}{2}$ tsp. orange juice in $1\frac{1}{4}$ Cups Powdered Sugar until smooth and creamy. Stir in $1\frac{1}{2}$ tsp. grated orange peel. Makes $\frac{1}{2}$ Cup.

HOT FUDGE SAUCE
Bonnie Haan

2 Tbsp. Butter
3 Tbsp. Cocoa
1 Cup Sugar
1 - 14 oz. Evap. Milk

Cook - Boil for 10 minutes or
until thick, stirring constantly.

PEANUT BUTTER FUDGE
Marian Atwood

3 Cups White Sugar
1 Tbsp. Cocoa
1½ Cups Carnation Milk
Pinch of Salt
¼ Lb. Butter or Oleo

Put over low heat and stir often
until soft ball stage (236°). Then
add 1-1/3 Cup of Crunchy Peanut
Butter and 1 - 7 oz. Jar of Marsh-
mallow Cream. Mix well and pour
into well buttered pan. Note:

Mix the Peanut Butter and Marsh-
mallow cream together while the
rest is cooking. This makes a
lot less mixing and easier.

MILLION DOLLAR FUDGE
Sally Markley

4½ Cups Sugar
Pinch of Salt
2 Tbsp. Butter
1 Tall Can Evaporated Milk
Boil these 6 minutes.
Put in Lg. Bowl:
12 oz. Semi-Sweet Choc. Chips
12 oz. German Sweet Choc.
1 Pt. Marshmallow Cream (2 jars)
2 Cups Nuts

Pour boiling syrup over ingredients
in bowl; beat until choc. is all
melted, and pour in pan. Let stand
a few hours before cutting. Store
in tin box.

THE FIRST PART OF THE
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AND HOW THEY WERE
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